

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

SEE OUR  
CATALOG  
in  
SWEET'S FILE  
PAINTS, VARNISHES

## DAMP-TEX THE WET SURFACE ENAMEL

FOR

### WET SURFACE MAINTENANCE PROBLEMS

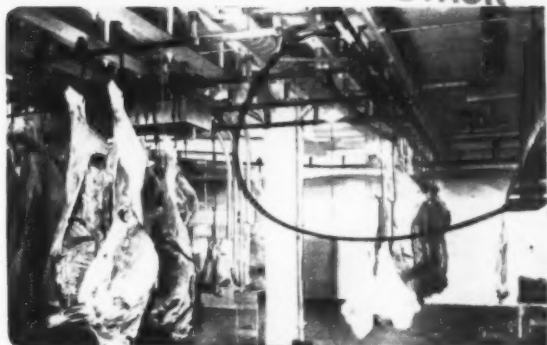
No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.

### NO LOST TIME OR PRODUCTION

When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.



#### MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

#### SEND A TRIAL ORDER TODAY

Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 30c per gallon.



#### FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surfaces painted with it.



#### MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



#### CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



#### ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



#### STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.

Canadian Manufacturer: Standard Paint & Varnish Co., Windsor, Canada—Canadian Industrial Distributor: G. H. Weed & Co., Ltd., Toronto

# STEELCOTE MANUFACTURING CO.

3418 GRATIOT AT THERESA

ST. LOUIS 3, MISSOURI

INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS



# THE BEST-KNOWN NAME

for over 80 years... 1st in the field

BUFFALO sausage-making machinery has a reputation based on four generations of experience and faithful service. Sausage makers buy Buffalo equipment with complete confidence because they know it is unexcelled in design, construction, operating efficiency and dependability.

**JOHN E. SMITH'S SONS CO.** 50 BROADWAY, BUFFALO 3, N. Y.  
Sales and Service Offices in Principal Cities



**SILENT CUTTERS**—Special analysis steel blades with sheer draw-cut design provide the cleanest and coolest of cutting actions. Self-emptying device is a sanitary, time-saving, safety feature. V-belt drive...smooth turning bowl. All parts ruggedly built for long life. Capacities from 20 to 800 pounds.

**BEST  
BUY**

**Buffalo  
QUALITY  
SAUSAGE  
MACHINERY**



## Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

**MAIL  
COUPON**  
or write for  
Catalogs



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- |                                  |   |
|----------------------------------|---|
| <input type="checkbox"/> Cutter  | <input type="checkbox"/> Casing Applier     |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber     |
| <input type="checkbox"/> Mixer   | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Stuffer | <input type="checkbox"/> Smoke Master       |

☐ Combination of Special Purpose Equipment

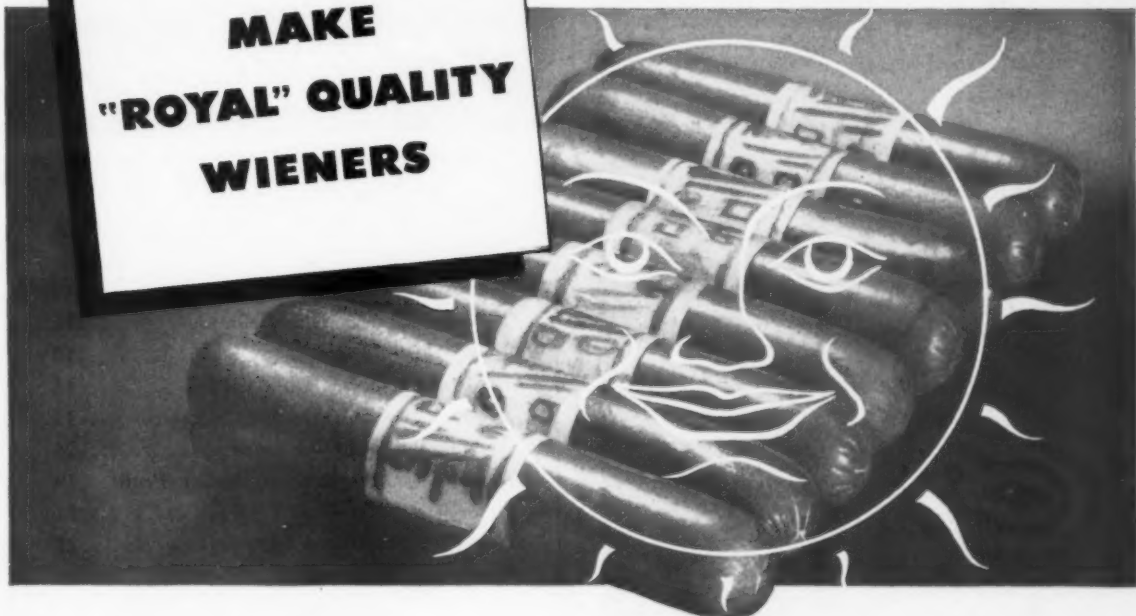
Name

Company

Address

City and State

**MAKE  
"ROYAL" QUALITY  
WIENERS**



## **ROYAL SOLUBLE SEASONINGS Impart**

*The Taste of Sunshine — All the Time!*

In this age of scientific miracles, Griffith's staff of chemists enable you to change a *good* wiener into a "royal" delicacy—simply by changing to ROYAL SOLUBLE SEASONINGS.

ROYAL SOLUBLE SEASONING formulas set a new high standard in flavor potency, purity and uniformity. Griffith chemists discovered how to remove the disturbing elements that ordinarily cloud the *natural* sunshine flavor in spices! Also, how to capture and measure the full potency of "true" flavors in spices!

*Results:* Griffith's revolutionary extraction process\* which they designed. Special laboratory techniques to control flavor quality. And spice-blending that's scientific—with predictable, dependable results for spice users!

Change from the old to the new flavor quality—change to ROYAL SOLUBLE SEASONINGS for wieners, and all spiced meats. Write us today for details.

\* Patent Applied For.



The  
**GRIFFITH**  
**LABORATORIES, Inc.**

In Canada—The Griffith Laboratories, Ltd.

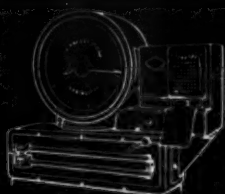


PRAGUE POWDER®, made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

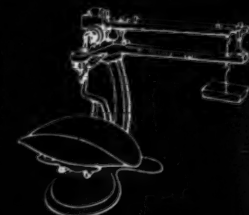
The National Provisioner—October 13, 1951

Page 3



**PRINTOMATIC DIAL SCALE**  
for accurate automatic weighing  
with weights recorded  
on tape or cards.

**COUNTING SCALE**  
for fast, accurate counting  
of parts or pieces. Also  
made in dial types.



**DIRECT READING  
BENCH DIAL SCALE**  
no mental calculations  
necessary—reduces chance  
for human error.

**TYPE REGISTERING  
BEAM SCALES**  
assure fast, accurate  
weighing with weights  
recorded on a card.  
Non-registering beams  
also available.



**Accurate**

**Every Weigh...**



**TRUCK SCALES**  
assure long life and  
sustained accuracy.  
More in service than  
any other make.



**PORTABLE DIAL SCALE**  
accurate weighing, direct  
reading dial for easy,  
fast operation.



**FAIRBANKS-MORSE,**

*a name worth remembering*

SCALES • PUMPS • ELECTRIC MOTORS • GENERATORS • LIGHT  
PLANTS • DIESEL DUAL FUEL AND GASOLINE ENGINES

THE NATIONAL

# Provisioner

VOLUME 125

OCTOBER 13, 1951

NUMBER 15

## Contents

Tax Bill Goes to President.....	11
Threaten Lower Hide Ceilings.....	11
New Profits in Pig Skins.....	12
NIMPA Blasts Di Salle's Tactics.....	14
Propose New Hog Grading Standards.....	15
A Page of Plant Operations.....	16
Canada Packers Reports Higher Profit...	19
Up & Down the Meat Trail.....	21
New Equipment and Supplies.....	27
Classified Advertising.....	44

### EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor  
VERNON A. PRESCOTT, Managing Editor  
HELEN P. MCGUIRE, Associate Editor  
GREGORY PIETRASZEK, Technical Editor  
C. B. HEINEMANN, JR., Washington Representative,  
740 Eleventh St., N.W.

### ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.  
Telephone: WH Itchall 4-3380

HARVEY W. WERNECKE, Vice President and  
Sales Manager

FRANK N. DAVIS  
ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative,  
11 E. 44th St. (17) Tel. Murray Hill 7-7840,  
7-7841

Los Angeles: DUNCAN A. SCOTT & CO., 2978  
Wilshire Blvd. Tel. DUNKirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills  
Building (4). Tel. GARfield 1-7950

### DAILY MARKET SERVICE

(Mail and Wire)

### EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board  
LESTER I. NORTON, President  
E. O. H. CILLIS, Vice President  
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill.  
U.S.A., by the National Provisioner, Inc. Yearly subscrip-  
tion: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$8.50.  
Single copies, 25 cents. Copyright 1951 by the National Pro-  
visioner, Inc. Trade Mark registered in U. S. Patent Office.  
Entered as second-class matter October 3, 1919, at the Post  
Office at Chicago, Ill., under the act of March 3, 1879.



#150 Boss "H-Control" Hydraulic Grate Dehairer. The hydraulic controlled dehairer with simplified "H" type lever control.



## Complete DEHAIRING Control

Mechanical muscles directed by a single "H TYPE" lever, gives the operator complete control of throw in, throw out, cradles at all times.

"H TYPE" shift lever operates in a manner similar to automotive shift

levers. The #150 BOSS "H-Control" Dehairer's smooth, powerful, hydraulic action, responds instantly to operator's touch. Injury to hogs is eliminated by constant "H-CONTROL" and through the flexibility of hydraulic action.

### POINTS FOR PURCHASERS

Heavy steel construction throughout.

Grate bars—extra heavy, high quality, cast iron.

Cradles—perfectly formed forged steel, reinforced with welded-in tie rods.

Scraper shaft turns on self aligning, totally sealed, roller bearings.

Totally enclosed reducer gears running in oil.

Hog killing and kindred equipment to go with dehairers.

Spray pipes with Globe Valve and powerful force spray nozzles.

Standard 10 H. P. motors.

12 standard, 4 point star, belt scrapers fitted with 4" BOSS scrapers.

Installation supervision by factory service man available.

Capacity 125 hogs per hour.

Built by world's foremost Dehairer manufacturer.

Replacement parts in stock.

### WRITE FOR COMPLETE DETAILS

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

# With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

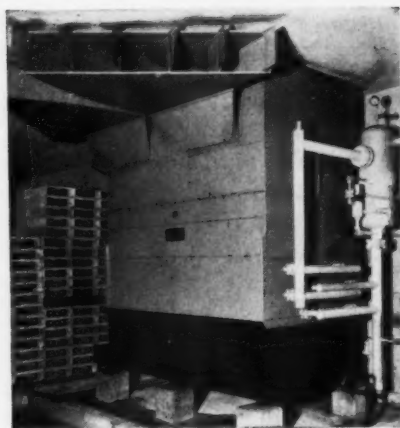
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

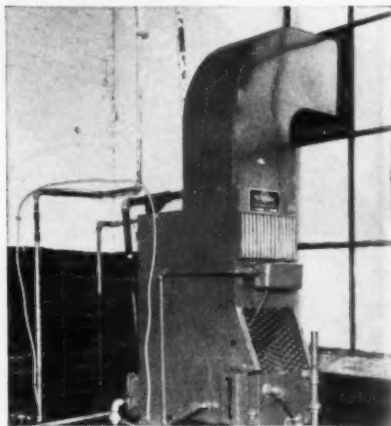
There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



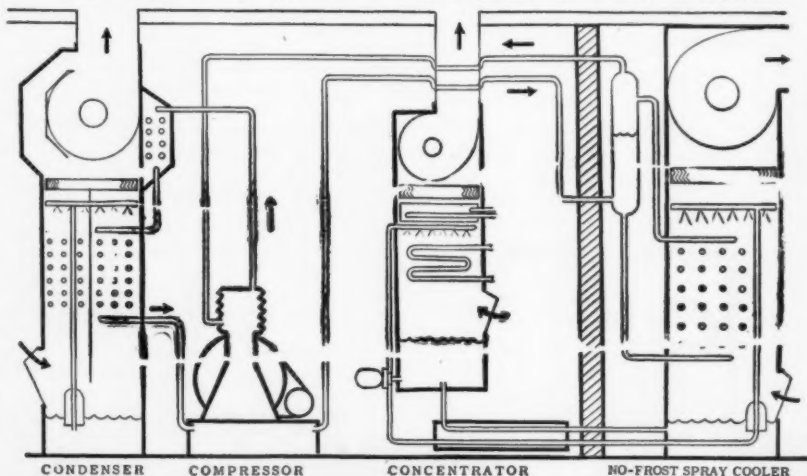
**Niagara No Frost Spray Coolers**  
PATENTED

With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.



**Niagara No Frost Concentrator**  
PATENTED

No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.





**Milprint** INC  
LITHOGRAPHY & PRINTING

General Office: Milwaukee, Wisconsin • Sales Office in Principal Cities

PRINTED Cellophane, PAPER, POLYETHYLENE, ACETATE, GLASSINE, FOILS,  
COLORED CARBONS, LITHOGRAPHED DISPLAYS, PRINTED PROMOTIONAL MATERIAL.

### See Milprint for Military Packaging

Milprint's tremendous production facilities and versatile operations are being widely used by many branches of the services for Military Packaging. The strategic location of 14 plants and the technical "know-how" of the Milprint organization are at your disposal. Write, wire or call Milprint regarding your Military Packaging problems.

extra eye appeal and brand identity  
with **Milprint MIL-O-BANDS**

Standout appearance—with plenty of individual sales punch—that's what your products get with Milprint Mil-O-Bands. Economical Mil-O-Bands are printed in vivid customer-stopping colors. Thermoplastic coated, easy to handle on simple heat-sealing equipment. Call your Milprint man today!

### Check Milprint Self-Service Labels, Too!

Thermoplastic labels by Milprint give your self-service packaged items a sales-boosting "tailor-made" look. Brand identification in two or more colors! Easiest application with inexpensive heat-sealing equipment.

**PROTECTION AND**

*Beauty*



GAZELLE—A small antelope that races and leaps across the African veldt with almost incredible speed and grace.



RHINOCEROS—A hulking horned brute with the body of a tank, a temper like TNT, and a face like a nightmare.



*Papers*  
for the  
**PACKING INDUSTRY**

Protect the savory goodness—and cleanliness—of your meat products and you protect your business. Everyone knows that. But what about the gap between you and your ultimate consumers? Can you safeguard products during that critical interval?

YES . . . with KVP Papers. Whatever you process, there is a KVP wrapper or liner to protect it. And if there's an opportunity for merchandising, KVP artists will design that "protection" with stimulating sales appeal.

**PARCHMENT  
WAXED  
SPECIAL TREATED  
Plain and Printed**

**Kalamazoo Vegetable Parchment Company**

**PARCHMENT • MICHIGAN**

**ASSOCIATED COMPANIES:**

KALAMAZOO VEGETABLE PARCHMENT CO., DEVON, PENNA.  
KVP COMPANY OF TEXAS, HOUSTON, TEXAS  
HARVEY PAPER PRODUCTS CO., STURGIS, MICHIGAN

**IN CANADA:**

THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO  
APPLEFORD PAPER PRODUCTS LIMITED,  
HAMILTON, ONTARIO • MONTREAL, QUEBEC



# You Get Clean Uniform Cuts With Cost-Saving BUTCHER BOY SAW

Here is superior power meat-cutting equipment that produces good-looking primal cuts to please your most exacting customers.

## CUTS FASTER • CUTS CLEANER

Butcher Boy Saws have all standard features plus many exclusive advantages. Red line tension indicator assures proper blade tension for safe and fast operation, producing clean, uniform, attractive cuts.

## CUTS LABOR • CUTS COSTS

Butcher Boy Saws are easy to use—save time and work. You can move patented thickness gauge out of way for trimming and then return it to the former position without resetting. That saves time. So does the smooth stainless steel table that's permanently free rolling. Butcher Boy Saws save cleaning time, too. You can remove the upper wheel assembly in 30 seconds—change blades in one minute!

Mail Coupon for details on Butcher Boy Saws and U. S. Slicing and grouping equipment for packing house service.



Model B-16 is one of three Butcher Boy models available. It takes cuts up to 18 inches high and 15-1/2 inches wide. Powered by 1-1/2 h.p. motor; has capacity and speed for fast, efficient operations.

### CHECK THESE EXCLUSIVE BUTCHER BOY FEATURES



Red line tension indicator assures right blade tension at all times for proper cutting action.



Release knob permits gauge plate to be moved aside for trimming.



Stainless steel cleaner blades are self-aligning, quickly removed by single thumb screw.



Heavy-Duty Butcher Boy Meat Table construction assures perfect alignment and rigidity.



Wheels on base of saw provide easy portability of unit for convenient use.

*Best in the World  
of Food Machines*



U. S. SLICING MACHINE CO., INC.  
Berkel Building, La Porte, Indiana

U. S. SLICING MACHINE CO., INC.  
1031 Berkel Building, La Porte, Ind.

Please send complete information on ☐ Butcher Boy Saws  
☐ Slicing and grouping equipment.

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

# FOR LOW COST — HIGH CAPACITY

## Bacon and Meat Packaging, use

# GLOBE-KNAPP

Packaging Machines



Half pound  
Bacon



Luncheon  
Meat



Butter and  
Oleomargarine



One pound  
Ham and  
Sausages

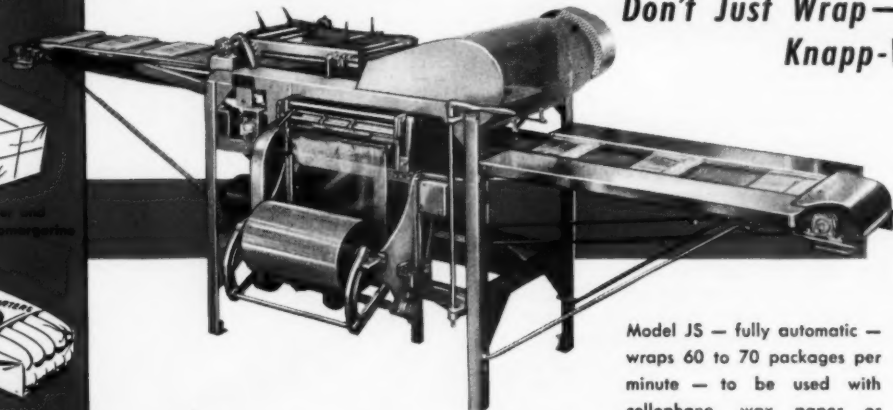


Dried Beef



One pound  
Bacon

Nothing compares with Globe-Knapp wrapping machines, for packaging bacon, pre-packaged luncheon meats, butter or oleomargarine when it comes to real economy of operation. Compare packaging costs and packaging results and you'll agree the Globe-Knapp method really produces precision wrapping in the LOW price wrapping field. These machines produce smart appearing, taut wraps at high speed efficiency, hour after hour, unit after unit. These machines are streamlined in design, easy to operate, simple to maintain. Cut your packaging overhead and get better packaging results with a Globe-Knapp to fit your own particular needs.



*Don't Just Wrap—  
Knapp-Wrap*

Model JS — fully automatic — wraps 60 to 70 packages per minute — to be used with cellophane, wax paper or

heat-sealing foil — produces an outstanding SALES impression with an attractive, smooth wrap exactly to your specifications.

Model EZA — fully adjustable — semi-automatic — wraps up to 20 packages per minute — simple and compact in design, with 5 minute change-over to different size wrap. Investigate the Globe-Knapp system today.



36 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

### **Tax Bill on Way to White House**

Senate and House conferees completed work this week on a \$5,750,000,000 tax increase. Agreement was reached by several compromises. They included a decision to leave unchanged the present 25 per cent maximum tax rate on long term capital gains; an individual income tax increase, effective November 1, of about 11% per cent of present tax liabilities, or 9 per cent of income after present taxes, whichever is smaller; a cut-back in the excess profits tax credit based on earnings to 83 per cent instead of 85 per cent of the base, and some tightening of the tax treatment of mutual savings banks and farm co-ops.

Earlier the conferees had agreed on new corporate tax ceilings which limit the amount of a firm's income that can be taken in regular corporate and excess profits taxes. The ceilings range from about 48 per cent to 70 per cent, depending on the size of the company's earnings. Under present law, as much as 62 per cent of a corporation's income can be collected in regular corporate and excess profits taxes combined. The House had voted to raise the ceiling to a flat 70 per cent.

The bill is expected to become law in its present form.

### **High Court Won't Review Subsidy Case**

The United States Supreme Court this week denied review of the Swift subsidy recapture case (Swift & Company v. Reconstruction Finance Corp.). This leaves in effect the decision of May 8, 1951, of the U.S. Emergency Court of Appeals. This court held that subsidies were not payable on meat contained in inventories at the time OPA price controls expired, even though the meat was derived from slaughter during an accounting period when the controls were in effect.

The Swift subsidy case was considered a test case in the meat industry. Many packers had filed similar suits in an attempt to collect subsidies they believed were due them under OPA.

### **USDA Tallow-Grease Purchase Program**

The Department of Agriculture has announced procedures which will govern purchases of inedible tallow and grease by the Commodity Credit Corporation during the year 1951-52. The regulations are similar to those which have been in effect in the past year.

The announcement covers a so-called "open-end" program. No particular quantity was designated but the USDA may buy inedible tallow and grease at any time within the fiscal year. Offers may be submitted by phone or telegram to the Program Operations Division, Fats and Oils Branch, Department of Agriculture, Washington 25, D.C., and shall be subject to acceptance in whole or in part within two hours after receipt. Offers may be made through accredited trade brokers, but must be confirmed immediately by the principal by telegram.

### **Lower Hide Ceilings Threatened**

In recent weeks there have been many rumors that OPS will establish lower ceiling prices on hides. As a precautionary measure the general counsel of the National Independent Meat Packers Association wrote to the Office of Price Stabilization to attempt to make sure that there would be a meeting of the bovine hide industry advisory committee if any reduction in hide prices is considered. A reply this week, written by Dickson S. Stauffer, chief, hide, leather and shoe branch, consumer soft goods division, OPS, simply informed NIMPA that consideration would be given to its request. The letter did not say whether a rollback was being contemplated or whether the advisory committee would be called for a conference.

### **OPS Promises Lamb Ceilings**

According to reliable reports, OPS announced early this week that the lamb dollars and cents ceiling price regulation would be issued by the end of the week, effective Monday, October 15. At presstime Friday the ceilings had not been released.



Overhead unit shows rolled sides approaching fleshing machine on conveyor. Girl in foreground takes off lifted rib and guides side toward fleshing machine. Operator at discharge end of flesher tosses skins onto table (upper left) and returns sides to conveyor.

## *Automatic side fleshing machine*

# *opens way to* **New Profits in Pig Skins**

**P**ORK skins from the whole side of the hog carcass can now be mechanically reclaimed for tanner purposes. Under current market conditions this is a most profitable method of pig skin disposal. It permits the tanner to use the whole skin for processing better leather goods.

The lack of proper fleshing machinery has been the limiting factor to date on the saving of pig skin sides. While various machines have been developed for fleshing virtually the entire hog (the outstanding of which is the Townsend unit), the skins they produce are generally limited to the gelatine market, being unsuitable for leather usage.

The new machine skins the whole side of a hog in one continuous operation. Engineered and developed by the Wolverine Shoe & Tanning Corp., Rockford, Mich., the machine represents a tanner's effort to solve a critical supply situation. Gordon C. Krause, general manager of Wolverine's tanning unit, states that his department alone could handle approximately 250,000 lbs. of whole pig skin sides a week. Currently his supply is 15,000 lbs. per week. To fill in the obvious raw material need, his firm developed the side flesher.

Engineering development was con-

ducted by D. L. Runnells, jr. An experimental production line for the flesher was set up at the Grand Valley Packing Co., Ionia, Mich., whose general superintendent, W. A. Rose, contributed engineering refinements. Two years were spent developing the machine. The unit has since been installed at the Storm Lake (Iowa) plant of Kingan & Co., where it has been in successful operation for the past year.

In the pork cut department the side flesher is installed on the cutting floor at a location immediately following the rib lifting station. As the hogs are cut down, the ham and shoulder sections are removed and the side slid onto the side work-up conveyor. The loins are pulled, the side is rolled by the belly roller, the ribs are lifted and the side is then ready for fleshing.

The fat back side of the belly is fed into the fleshing machine by means of a drop guide apron. As the fleshing cycle starts, the fat is penetrated  $\frac{1}{4}$  in. from the edge of the side by special hooks located on a 16-in. diameter drum. The drum revolves, pulling the meat into the machine against a steam-heated, spring-loaded fleshing knife.

The knife is set at a minimum of

10/1000 in. above the top of the revolving drum. As the operations start, the knife is elevated by cam action to 125/1000 in. and remains in that position for the first  $1\frac{1}{2}$  in. of the fleshing operation. This positioning of the knife at the initial contact permits it to enter the side above the surface of the skin. After the first  $1\frac{1}{2}$  in. of travel, the knife returns to spring load action which brings it back to the surface of the skin regardless of the thickness. Although the thickness of the skin will vary, being thinner at the belly side, the fleshing knife rides on top of the skin with a combination cutting and scraping action. All during the fleshing, a series of pressure levers hold the side down to permit maximum knife operation.

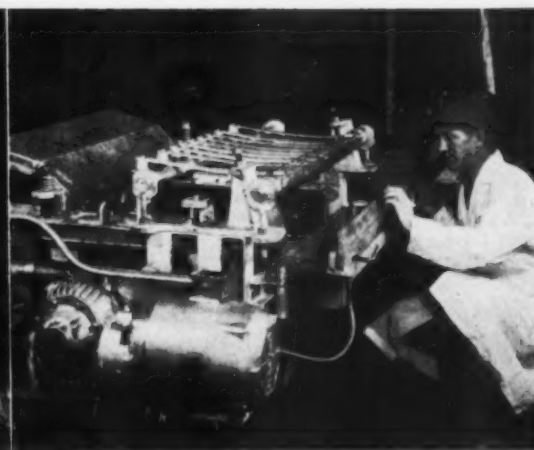
Forward movement is provided by the gripper teeth in conjunction with the 16-in. drum in which they are housed. The drum pulls the side, both with gripper hooks and pull pins located at each end of the drum.

At the end of the fleshing cycle the belly is ejected from under the levers and a cam-activated kick-off bar removes the skin from the gripper hooks. The revolving drum serves the additional function of giving the knife,





Speed of fleshing cycle is seen here as one side is being discharged while another is fed. Operator at right passes sides to machine feeder.



Only maintenance on machine, apart from cleaning, is daily honing of knife. It can be easily removed, honed and re-inserted.

which is on top of the skin, a maximum of pull pressure. The cutting area is always at the exact spot of clearance between the knife and drum. The knife and the drum are not separated by any pull-through distance. This factor also eliminates any danger of skin breakage during the fleshing operation. Simultaneously with the kick-off, camming returns the gripper hooks to the load position.

Maximum production with the machine is said to be 820 cycles per hour, although these rates have not been attained in actual production to date.

Each of the fleshed skins will have a fat wedge  $1\frac{1}{2} \times \frac{3}{4} \times \frac{1}{2}$  in. thick. This is the section where the gripper hooks take hold and is trimmed before the skins are cured. This wedge accounts for the fat back technique of feeding the machine. While this strip is generally trimmed in squaring the belly, feeding with the fat back side eliminates any danger of trimming off any of the more valuable belly portion.

The fleshed trimmed skins are then cured by either of two methods. They can be immersed into a 100° Baumé brine solution for a period of 48 to 96 hours. Removed from cure, they are bundled into packs of 12 to 15 and tied. If kept in a 30° F. storage room, they can be held indefinitely until a sufficient amount is accumulated for shipment. If stored in a 50° F. room, they can be kept for 30 days with safety.

Or, the skins can be salted down with No. 2 salt and kept in the hide cellar until ready for shipment. The ideal accumulation is said to be 20,000 lbs. for truck shipments and 36,000 to 50,000 lbs. for rail car shipment. However, tanners will accept suitable L.c.I. lots.

As mentioned earlier, the unit has been in use in the Storm Lake plant of Kingan & Co. In this plant the cutting rate is 260 hogs per hour. Roughly

about 45 per cent of the production, mainly butcher type hogs in the 230 to 275 lbs. live weight class, is fleshed.

One man is employed to operate the fleshing machine and one to trim the fleshed skins. The fleshed skins are dumped into a regular curing vat and transported in vat lots to the curing

cellar where they are covered with the proper strength brine. After curing, the whole vat is dumped, the skins allowed to drain and then bundled for shipment. A carload of skins is accumulated in a 15-day killing cycle.

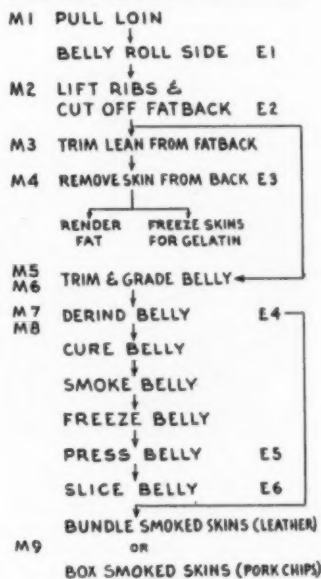
John Blankenship, plant manager, (Continued on page 24)

## "PIGSKIN REMOVAL"

### MANPOWER AND EQUIPMENT REQUIREMENTS

ON THAT PERCENTAGE OF PRODUCT PROCESSED DAILY FOR CURE, SMOKE & SLICE

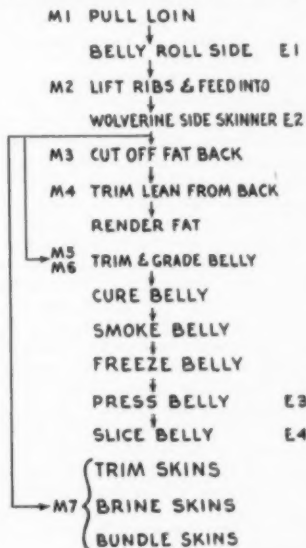
#### PRESENT PROCEDURE



MANPOWER REQUIREMENTS.... 9

MACHINERY REQUIREMENTS... 6

#### SUGGESTED PROCEDURE



MANPOWER REQUIREMENTS.... 7

MACHINERY REQUIREMENTS.... 4

FLOW CHART at right shows savings in equipment and handling made possible with the new side fleshing machine.

## NIMPA Blasts DiSalle on Administration of Controls

AT WEEK'S END it seemed likely that the economic controls bill would remain as passed by Congress last summer despite administration efforts to put through several last minute changes.

On Wednesday the House banking committee closed hearings on the proposed revision of the Capehart amendment to the law, and the following day approved the Senate-passed measure. This amendment allows manufacturers to ask for price ceilings based on their pre-Korean war prices plus changes in costs up to July 26. OPS has insisted this would make price controls difficult to apply. The suggested changes in the amendment would permit OPS to set ceilings on an industry-wide basis and would give the agency more leeway in deciding what indirect costs must be covered by price ceilings.

However, most observers believe that revision of the Capehart amendment is doomed because the House rules committee is determined to block any changes.

Two other changes the administration seeks in the controls bill also appear doomed. One would allow OPS to set livestock quotas, and the other, the Herlong amendment, would assure retailers and wholesalers their customary percentage margins. Neither of these has passed the Senate, although the changes in the Capehart amendment have. The Senate banking committee has also recommended ending stiff import controls on fats and oils.

In the hearing early this week Price Stabilizer Michael V. DiSalle told the House banking committee that he could not promise price stability even though the changes he wants in the controls law are made. For one thing, he said, "a wide area of the cost of living is not within our control." He also explained that while "reasonable" cost absorption can be required, there must be a limit on it.

He repeated what he had told the Senate banking committee several weeks ago regarding slaughter quotas, that he would try to make beef price ceilings work, even though Congress does not reimpose slaughter quotas. But he added: "I would be less than frank if I did not tell you that in the long run there is a real possibility the whole program will prove unworkable and have to be abandoned if we do not get slaughter quotas."

In a letter released to newspapers Thursday morning, the National Independent Meat Packers Association warned DiSalle that meat rationing is just around the corner. "It is our firm conviction," NIMPA stated, "that the diminishing supply of meat is threatening to make meat rationing inevit-

able. This shortage, though artificial and unnecessary, is very real and very serious."

The long letter signed by C. B. Heinemann, NIMPA president, and made public by the association, explained some of the reasons why the consumers and the Army cannot obtain meat in spite of the reasonable adequacy of the supply of beef cattle on the ranges and in the feedlots.

"Since the beginning of price control there has been a decided drop in the production of beef. Some plants have actually closed down; others have reduced their production by substantial percentages. The main reason for this condition is the inadequate margins for slaughtering under the price regulations. There has been an unprecedented amount of red ink in the slaughter of beef in the face of a statute which, I am informed, requires generally fair and equitable margins for the slaughtering of livestock. It seems to us, in all frankness, that this price squeeze on the slaughterers was quite unnecessary and that your office is responsible for the beef shortage caused by it.

"Many of us feel that you have not been entirely fair with us, and indeed have not complied with the law, in failing to consult the independent meat packers when the hide and tallow

prices were recently rolled back. I think you will agree with me that nothing is more calculated to cause bad feelings than to have you proceed with the promulgation of important regulations without complying with that part of the statute which requires consultation with industry advisory committees. We were doubly hurt in connection with the hide and tallow regulations because you did confer with the soap manufacturers who use our tallow and grease and with the shoe and leather manufacturers who use our hides, but you left us out in the cold. I feel sure that this must have been unintentional, but you will appreciate the seriousness of it and the contribution which it is apt to make to misunderstanding.

"We are convinced that the public has been given a wrong impression about the indispensability of meat price control. I believe you have given the public the impression that if meat price control fails, all price control must necessarily fail. This is obviously untrue. There is no relationship whatever between price control on meat, on the one hand, and price control on automobiles, iron and steel articles, rubber and rubber products, typewriters, furniture and thousands of other items which might be mentioned.

"Indeed, the truth is that meat price control is readily severable from any system of controls because it is unworkable. Your unsuccessful attempt to make it work is depriving the consumers of beef, encouraging the black market, causing even the armed forces to go without necessary meat supplies and has produced chaos in our industry, plus extremely heavy losses. This is a terrible price to pay for price control and it is our honest hope that you will see the damage to the nation which meat price control is causing, and put an end to it. We submit to you in all candor that our industry should not be made a "whipping boy" while contemporaneously you issue almost daily orders giving relief to other industries.

"Blanket indictment by OPS press release is building up a public impression that the meat packing industry is dishonest. I feel sure, Mr. DiSalle, that you do not wish to give the public the impression that the meat packing industry as a whole is dishonest. It is unbelievable that the more than 3,000 meat packers in the United States are dishonest or that most of them are dishonest. I fear that in your recent publicity about meat price violations you have failed to distinguish between wilful and intentional violations and the innocent and the unavoidable violations. In such an intricate business as ours it is inevitable that there shall be some technical violations of the complex regulations. We deplore any wilful violations, but we equally deplore sweeping denunciations such as have been issued from your office following "raids" by your enforcement officers. Do you not think that it will help the relations between us if you distinguish between violations which are wilful



KINGAN & CO., 106-year old meat packing firm will sponsor Arthur Godfrey in a new nation-wide radio show over CBS starting Sunday, October 14 at 5 p.m., EST. "King" Arthur will feature Kingan's Taste-tested bacon, hams and an improved line of canned meat specialties. In preparation for the broadcast, Bruce Ashby, general sales manager and Dr. Dean Foster, advertising manager, are rapidly covering the major Kingan sales areas and holding promotional meetings with the assistance of Warwick & Lagler of New York, the Kingan agency.

and those which are of an innocent and unimportant type?

"It has been the policy of our Association from the first to cooperate with the Office of Price Stabilization. Quite a number of our most prominent officers and members have spent many hours and days cooperating with you and with your staff in an attempt to devise regulations that would make price control workable. It is our desire to continue this cooperation."

Earlier DiSalle had made public a NIMPA bulletin to members, signed by Wilbur LaRoe, jr., general counsel, calling on them to write their senators and representatives to vote against the quotas, on the grounds that, if slaughter quotas are not set, price controls on meat will have to be lifted. In making the letter public, DiSalle said it confirmed his opinion "that the fight against slaughter controls is actually a fight against the price control program itself."

"There is a chance of beating price control by defeating the administration's attempt to restore the quota power to OPS. Mr. DiSalle has said that price control on meat will not work without the quota power. This makes it terribly important to do everything we reasonably can to defeat quotas, if we want to put an end to price control," the NIMPA bulletin said in part.

Meantime, the intensified enforcement drive, underway for the past two weeks, continued. OPS announced the first of this week that it had uncovered 1,849 alleged violations by 740 meat firms throughout the country. These have resulted in injunctive actions against 85 slaughterers and four criminal complaints against two slaughterers being filed in U. S. district courts. Almost 2,000 packing plants had been inspected by OPS agents when that report was made.

DiSalle said that the enforcement campaign is already beginning to have an effect on the live cattle market. "Since this drive was started September 24," he stated, top prices for cattle at Chicago have gone down for all grades except prime. "This would indicate that the tendency to bid up cattle above ceiling prices is diminishing. The temptation to go out and bid up cattle prices isn't so tempting as it has been, especially when slaughterers know that a close check is being made on purchases of cattle."

"We are confident that as these over ceiling payments are ended, the current distortion of marketing channels will be eased," he added.

DiSalle also revealed that OPS is studying the possibility of tax disallowal for payments in violations of ceiling, made possible by the amended Defense Production Act. Commenting on President Truman's recent statement that other government agencies would assist OPS in its meat enforcement drive, DiSalle said the cooperation of the Internal Revenue Bureau may play a major role in discouraging violators.

## Safety Measures Stressed at Convention

The cause of safety in the meat packing industry received new impetus through a comprehensive display in the foyer of the Grand Ballroom in the Palmer House, at the recent American Meat Institute convention in Chicago.

Staffed by safety men from plants in the industry, the display featured attention-getting gadgets and a wide variety of safety literature. Ample

cups on which safety messages were printed, book matches with safety messages, booklets on employee indoctrination and pocket size brochures detailing "safe procedures" for specific jobs such as knife sharpening.

A pair of blinking green safety lights were used to attract attention to the exhibit.

The display was so well received that



room was provided where packers could sit down and discuss their safety problems with men in the industry who know safety best. The questions most frequently asked by packers centered about organization of safety programs in smaller plants and the securing of foremen and worker support.

Among distributed items were paper

the National Safety Congress set it up at its convention in Chicago this week as an example of safety promotion within an industry by a trade association.

The safety center was under the direction of Henry Tefft, director of packinghouse practice and research, American Meat Institute.

## USDA Proposes Hog Grading Standards

The U. S. Department of Agriculture has invited comments and views on a proposal to establish new federal grade standards for slaughter (live) barrows and gilts and for barrow and gilt carcasses. Comments on this proposal, which is aimed at bringing hog standards in line with present consumer preference for pork products, should be filed with the department before April 3, 1952.

The proposals are the result of several years of research and would supplant present tentative standards for live hogs and establish for the first time standards for carcasses.

Primary consideration in developing both the new slaughter and carcass grades was given to the difference in yields of lean and fat cuts and to the differences in the quality of the cuts. The yields and quality factors reflect the important shift in consumer preferences for pork products, which is a trend away from the fat cuts and toward the lean cuts. In addition, lard which at one time dominated the fats and oils market now must share this market with an increasing number and volume of vegetable oils. This has had a marked effect on hog values.

The objective of the proposal is to

provide grade standards that recognize the changes in demand for pork products and also provide a better basis for market pricing of hogs of different values. Tests on the basis of the proposed grades show that the cut out value of Choice No. 1 grade carcasses is often from 10 per cent to 15 per cent more than that of Choice No. 3 grade carcasses of similar weight. Presently, hogs that would fall into these two grades are frequently priced the same on the market, USDA said.

The first step in working out the standards was to develop an objective guide to carcass differences. This carcass grade system was based on the ratio of lean to fat cuts as indicated by the yield of hams, loins, picnics and Boston butts. Back fat thickness was found to be the best single factor for estimating the proportion of these lean cuts in the carcass. The back fat thickness in relation to either length or weight of the carcass provides a highly reliable estimate of the ratio of lean to fat cuts and also provides a good guide to quality. These measurements provide an objective guide to grade and are included in tabular form as a basic part of these proposed speci-

(Continued on page 40)



# PLANT OPERATIONS

## IDEAS FOR OPERATING MEN

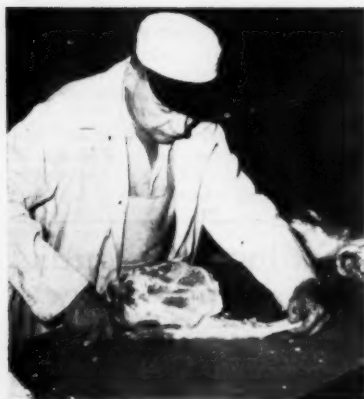
### Cutting Board Same as New After 2-Year Test

To thoroughly test a newly developed cutting board the American Packing Co., St. Louis, gave it a real baptism under fire by using it in the pork conversion department.

Made from thermoplastic material and buna-N synthetic rubber, the board was placed at a ham boning station. Ham conversion, a rapid and greasy operation, exposed the board to a maximum of adverse conditions. Unlike cow boning, in which the meat is lean, hams are well finished with fat that is absorbed by the conventional maple cutting board.

After two years of use and 70,000 ham conversions, the board appeared about the same as the day it entered service. (See photo of board below.)

Here's how the new board compares with the conventional maple board. The



surface does not crumble as does the maple board's. The board need not be planed. Maple boards require planing every three to four weeks. The surface of the new board was not reworked during its two-year test period and did not become frayed or rutted. Maple boards generally need replacement three or four times a year.

According to American Packing officials, the board has withstood the pounding of ham conversion without losing any of its rigidity. Edward W. Olszewski, plant superintendent, values the board's high degree of sanitation as its most desirable characteristic. It is not affected adversely by hot water and detergents. Because the surface remains smooth, it can be cleaned rapidly and thoroughly with a minimum of scrubbing and leaves no spots in which bacteria might lodge.

The board will not soak up grease as do maple boards. Frequently after a maple board is cleaned at night, it

must be re-cleaned before operations begin the next day, for some of the grease will have come to the surface.

One-piece construction is another advantage of the board. In conventional conversion table layouts, two and sometimes three boards are required. In rapid knife work the blade might slip between two boards, dulling the blade on the pull-through and causing miscut and possibly damaged meat.

Unlike wooden boards, which come in standard sizes and have to be fitted to the cutting table in units of two or three, the new board can be pre-trimmed to size. It is available in 1/2-, 3/4- and 1-in. thicknesses and in any area up to 42 sq. ft.

American Packing Co. plans to replace older maple boards with the new boards in its pork cutting department. Six of the new boards will replace ten of the maple units. Tailored to a convenient size, they will be easier to clean and handle.

The board is reportedly unaffected by meat fats or acids. It will not harm a knife blade that strikes it but will, in time, dull a blade as will any cutting surface.

Equipment credits: Cutting board, United States Rubber Co., New York City.

### Electronic Defrosting

Results of studies in high frequency dielectric heating for defrosting frozen pork bellies are reported by F. E. Satchell and D. M. Doty in Bulletin No. 12 of the American Meat Institute Foundation.

Seeking a rapid, well-controlled method for defrosting pork cuts to replace the air, warm water and salt bath methods now in use, the Foundation experimented with high frequency dielectric heating. Such heating is produced by a condenser arrangement in which the object to be heated becomes the dielectric and the condenser plates are metal electrodes separated by the product. By the application of rapidly alternating high voltages to these plates, heating is accomplished by internal friction losses caused by the efforts of the polar molecules within the dielectric product to align themselves with the high voltage charge of the electrodes.

A 15 kw RCA oscillator with a high frequency range of 2.5 to 10 megacycles was used as a source of high frequency energy.

Defrosting could not be accomplished without overheating when conventional flat copper plate electrodes were used. A special electrode, consisting of a tightly wound spiral of 0.5 in. copper tubing about 2 in. less in diameter than the belly slab, was de-

signed and found to be satisfactory when used as either the "hot" or ground electrode. With this electrode a single thickness slab weighing 6 lbs. could be defrosted in about 30 seconds with maximum temperatures of 40 to 45° F. Multiple thickness slabs (two or three slabs frozen skin to flesh) could also be thawed satisfactorily.

The bulletin points out that the industrial application of the process depends on other factors, including the cost of the process. The power required to defrost and heat 100 lbs. of frozen bellies from 10° to 40° F., assuming a composition of 52 per cent fat, 8 per cent protein and 30 per cent moisture, would be approximately 3.4 kw if the heat efficiency through the oscillator is 50 per cent. Thus direct power cost for the operation might be as low as 2c per 100 lbs. if power is available at 0.5c per kw. Direct power cost normally makes up about 50 per cent of the total cost of operating a high frequency oscillator because tube replacement and amortization costs are high. Thus the total heating cost would be approximately 5c per 100 lbs.

Limited capacity of the equipment is a more serious obstacle to widespread use of the process. Based on 50 per cent oscillator efficiency, only about 800 lbs. of frozen bellies could be defrosted each hour with a 15 kw oscillator.

## Books . . . every meat plant manager should own

### MEAT PACKING PLANT SUPERINTENDENCY

A general summary of plant operations not covered in Institute books on specific subjects. Topics discussed include plant locations, construction and maintenance, the power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping and safety. Published by the Institute of Meat Packing.

Price .....\$3.50

### ACCOUNTING FOR A MEAT PACKING BUSINESS

This book is designed primarily for smaller firms which have not developed multiple departmental divisions but are interested in fundamental cost accounting. The book discusses uses of accounting in management, cost figuring, accounting for sales and numerous other subjects. Published by the Institute of Meat Packing.

Price .....\$3.50

### BY-PRODUCTS OF THE MEAT PACKING INDUSTRY

Revised edition covers rendering of edible animal fats, lard manufacture, making of lard substitutes, inedible tallow and greases, soap, hides and skins and pelts, hair products, glands, gelatin and glue and by-product feeds. Published by the Institute of Meat Packing.

Price .....\$3.50

To order these books, send check or money order to the Book Department, The National Provisioner, 15 W. Huron Street, Chicago 10, Illinois.



# NEW!

# Marathon's Look-Pak

...clearest view showcase for your  
product and brand!

**An improved self-service package**  
...already proved by leading packers!



*This expertly designed package does  
the best job yet of making your link  
sausage products **sell themselves!***

**Clearer view of contents!** So important in self-service!  
Shopper sees the meat clearly from all sides and angles ...  
no printing on cellophane wrap to obscure view.

**Stronger brand identification!** Brand name can be  
placed on top and sides of paperboard collar which takes positive,  
legible, undistorted printing ... instructions, recipes, etc., on bottom.

**Greater consumer confidence!** Look-Pak gives a  
complete, all-around wrap, making a tight, rigid, tamper-proof  
package. Gives shoppers the impression of purity  
and cleanliness ... of extra value.

**Faster production for packers!** Four or five  
one-pound units per minute can be checked, weighed and wrapped  
in paperboard collar. The film overwrap can be applied by hand,  
at the rate of 5 to 6 per minute, or by automatic machine—  
as fast as the machine operates.

**Why don't you investigate Marathon's new Look-Pak?**



See sales representative or address all  
inquiries concerning Look-Pak to:  
Marathon Corporation, Menasha, Wis.

**MARATHON**   
Protective Packaging FOR AMERICA'S FINEST FOODS

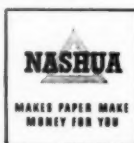
# On Saran, Too, PERVENAC\* HEAT SEAL LABELS



Because they are applied to the outside of the film, Pervenac labels preserve the appetite appeal of your pre-packaged products. Neither grease nor bloodstains can blemish! Your customers appreciate the *flexibility* — last minute price changes can be made quickly, easily without costly rewrapping. In addition to Saran, Pervenac "locks itself" in deep refrigeration to cellophane, Pliofilm\*\*, Cry-O-Rap and cellulose acetate. It *really sticks!* Pervenac has made a name for itself on glass too — it won't wrinkle, smear or tear at the edges... glue preparation and clean-up are eliminated... adheres despite prolonged soaking, extreme dry or humid heat... resists abrasion. Pervenac is quickly available — ask your printer or Pervenac distributor or write direct.

\*Registered Trade Mark. Manufactured under patent 2,462,029  
\*\*T.M. The Goodyear Tire & Rubber Company

NASHUA GUMMED AND COATED PAPER COMPANY  
NASHUA, NEW HAMPSHIRE



## Cattle in Flood Area Exempted from CPR 23

Slaughterers who shipped cattle from the Kansas City area to other plants, when a second flood threatened on September 5 and 6, have been exempted by OPS from including these cattle in complying with live cattle ceiling prices for September accounting periods.

Because of increased transportation and feeding and handling costs and weight loss, OPS said it would be unduly burdensome to require compliance under CPR 23. The exemption is granted by Amendment 1 to GOR 16, which was issued last July 24 to give relief to slaughterers following an earlier flood.

## End Union Shop Election Of Taft-Hartley Law

The House has passed and sent to the White House a bill to eliminate the union shop election requirement of the Taft-Hartley law. The measure had already passed the Senate.

As the law now stands a union can be certified by the National Labor Relations Board for a union shop contract only after an NLRB-conducted election. Under the proposed bill, an employer and a union could agree on a union shop without such an election and the union could be certified by the board. But, at any time, 30 per cent of a firm's workers could demand an election to determine whether a union shop should be maintained.

## NPA Relaxes Restrictions On Use of Hog Bristles

Restrictions on the use of hogs' bristles were eased by the National Production Authority to relieve hardships of brush manufacturers. NPA amended M-18 on use of hog bristles, increasing from 2% in. to 2 1/2% in. the length of pure bristles, both China and non-China, which may be used in painters' brushes and to permit the use of non-China bristles up to and including those 4 1/2 in. long in all types of brushes. Previously, bristles longer than 2% in. could be used in painters' brushes only when mixed with filler material totaling 30 per cent by weight.

Further information may be obtained from Department of Commerce field offices.

## Booklets on Advertising

To help clear up misconceptions about advertising, the Chamber of Commerce of the United States has published "Fables and Facts About Advertising," a series of three illustrated pamphlets. The pamphlets are called: "The Man Who Couldn't See Beyond His Own Nose," "How Cautious Can You Be?" and "Where's Elmer?"

In a light, entertaining way, each one attacks some "fable" or fallacy about advertising by pointing out the real facts of advertising's accomplishments.



"The Old Timer" — symbol of Speco superiority.



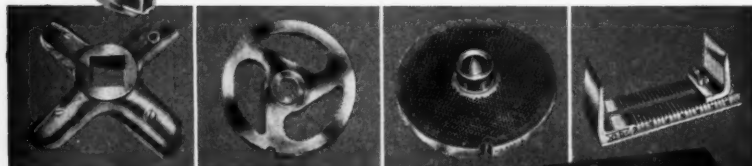
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles... 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

**SPECO, INC.**

## Canada Packers Reports Higher Net Profits

New high records in dollar volume and net profits were reported by Canada Packers, Limited, for the year ended March 28, 1951.

Consolidated net profit for the year was \$4,126,013 or \$4.27 a share on combined A and B stock, compared with \$3,480,212 or \$2.90 per share in the preceding year. After an appropriation of \$1,000,000 for inventory reserve net profit transferred to earned surplus was \$4,126,013.

Cost of livestock and other products used during the year rose to \$293,518,334 from \$269,530,988 in fiscal year 1950, while expenditures on packages and materials amounted to \$12,370,915, against \$10,675,818. Salaries, wages and bonuses were up from the previous period at \$26,611,912 compared with \$24,303,299. Provision for income taxes showed moderate increases.

Current assets at close of latest year amounted to \$59,346,683 compared with \$37,055,893 as of March 29, 1950, and current liabilities were \$44,147,181 as against \$23,836,058. Inventories amounted to \$40,133,500 compared with \$22,186,295.

J. S. McLean, president, stated that dollar sales went to a new high at \$356,000,000, and that "this high was established by reason of advanced prices, not because of new high volume."

## Microbes and Meat

A discussion of "The Influence of Microbes Upon the Color of Meat," presented recently by C. F. Niven, Jr., of the American Meat Institute Foundation before the Innominate Club of the University of Chicago, has been published by the Foundation as a circular.

In his talk Dr. Niven discussed luminescence of meat caused by bacteria, black and violet pigmentation in meat, red color in fats, discoloration in cured meat and the part played by bacteria in curing. He also covered the use of fermentation bacteria in development of "tanginess" in thuringer, salami, etc., and the greening of sausage due to microorganisms.

## Truckers' Right to Pass on New York State Tax Denied

The Interstate Commerce Commission has postponed the effective date when truckers operating within New York state could pass that state's new highway use tax on to shippers and receivers of freight. A proposal by the North Atlantic Motor Carrier Conference would have set up a special surcharge on shipments affected by the new tax.

## Kraut-Frankfurter Week

February 7-16, 1952, has been designated National Kraut and Frankfurter Week by the National Kraut Packers Association, sponsor of the event.

# Need Boxes?

**CORNELL can furnish any kind used in the Meat Packing Industry**

Folding Cartons...

Display Cartons... Designed and printed in one or many colors for catching a buyer's roving eye.

Corrugated Shipping Containers for packaged products.

Solid Fibre Shipping Cases for extra strength and moisture resistance.

Weatherproof Solid Fibre Export Cases

V2s, V3s, Vus, W5s Government Cases



**CORNELL**

PAPERBOARD PRODUCTS CO.

MILWAUKEE 1, WISCONSIN

GIVE YOUR CUSTOMERS

# PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case... and flavor them to *your* customers' particular taste. Write today for detailed information.

### MAYER'S Special

#### Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓



**H. J. MAYER & SONS CO., INC.**

6815 South Ashland Avenue, Chicago 36, Illinois - Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

# Ahh, good looking! Mmm, good cooking!

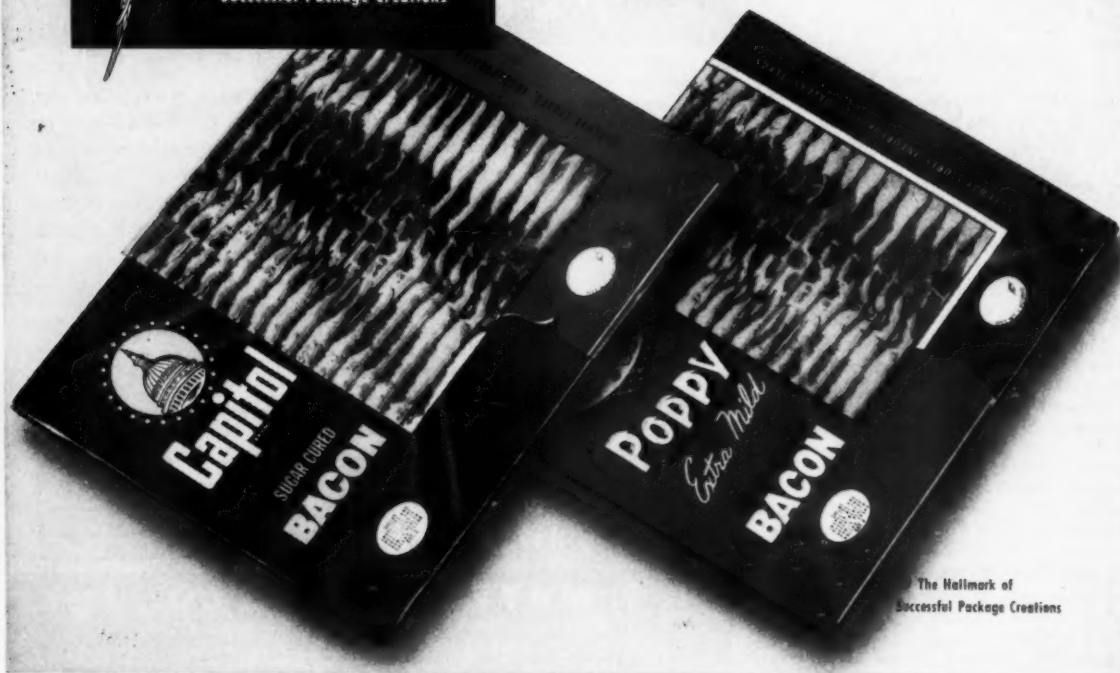
Safeway Stores, like many, many other leading companies, pack sliced bacon in thrifty, one-pound units . . . in flavor-protecting, eye-appealing Cellophane, with multi-colored printing by Shellmar. In rolls, sheets or pre-formed envelopes, machine or hand-packed, look first to Shellmar—originator of visual packaging for meats.

No matter how you slice it . . . bacon looks better . . . sells faster in a Successful Package Creation. Call in your Shellmar Packaging Counselor and his gold mine of ideas.

**Shellmar Products Corporation • Mt. Vernon, Ohio**

Plants: Mt. Vernon and Zanesville, Ohio • South Gate, Calif.

Mexico City • Medellin, Colombia • Sao Paulo, Brazil



The Hallmark of  
Successful Package Creations



## PERSONALITIES

## and Events

## OF THE WEEK

►Karas Sausage Co., Buffalo, New York, is building a new sausage manufacturing and processing plant, with completion scheduled for February, 1952. The new plant will be one story, with 20,000 sq. ft. of floor space. Weekly capacity will run about 75,000 lbs. Walls and floors will be all tile, and stainless steel equipment will be used throughout. Michael V. Karas, who heads the 35-year old concern, states that the new plant will be one of the most modern in the country.

►H. D. Elijah, livestock service director for Wilson & Co., Oklahoma City, will be superintendent of the 1951 American Royal intercollegiate livestock judging contest at Kansas City. The American Royal show opens October 13 and will last through October 20.

►Kingan & Co. has announced closing of its Tampa, Fla., processing plant. This area will be served from the Jacksonville office. E. E. Posey, sales manager, said. Posey pointed out that the sales office will remain in Tampa and that a larger sales force will work the west coast of Florida.

►A \$75,000 addition to the Z. B. Bullock & Sons meat packing plant and abattoir in Rocky Mount, N. C. has been announced. The business formerly was confined to slaughtering, but, because of increased production of livestock in eastern Carolina, it was de-

cided to expand it into the packing field.

►Word has been received from Georgetown, Ill. that the Georgetown Packing Co. of that city has been sold by Dow A. Crawford, Carroll V. Crawford and J. J. Crawford to Harry Burkmann of Chicago and Gilbert Myrick of Metropolis, Ill. The firm will be known as the Orland Packing Co., producers of the Orland brand of dog and cat foods. The Orland Packing Co. was started six years ago at Orland, Ill. Another plant being operated by the new owners at Vincennes, Ind., processes about 100 cases of pet food per day.

►The Kelso Packing Co., a new meat packing firm, is being incorporated in Thomson, Ga., by L. C. Bartlett, A. O. Kelso, and E. R. Prow, jr. The company has purchased the community abattoir from W. L. Davis and is making an addition to the building. A new 40x80-ft. brick building is to be constructed near the abattoir.

►Completion of a \$14,000 remodeling and modernization program has been announced by David Wolin, owner of the Wolin Packing Co., Flint, Mich. The firm kills an average of 120 cattle a day, most of which go to canneries and army and state institutions.

►C. A. Lowry, a truck driver for the White Provision Co., Atlanta, has received an award from the Atlanta Safety Council for driving 15 years without a traffic accident. During this time he drove more than 250,000 miles (most of them in city traffic) without even so much as a scraped fender.



PLOTTING WEEKLY averages from copies of The National Provisioner, W. G. Mueller, III, assistant provision manager, American Packing Co., St. Louis, pin points the seasonal variation in prices of basic provision commodities. Mueller states that while the dollars-and-cents increase is difficult to determine because of demand and supply variables, the percentage of increase in relation to the price curve is fairly constant. Statistics of this nature, while they require mature and seasoned interpretation, are very useful in determining sales and purchasing policies.

►Herrick H. Halford, salesman for the Plankinton Packing Co. of Milwaukee, received an all-expense paid trip to Chicago and a week of entertainment from his company. Halford was the winner of a year-long sales contest, A. W. Patterson, sales manager said.

►Alcide Gagnon, 67, retired manager of Canada Packers Mile-End branch in Montreal, has died. Joining Canada Packers Co. as a salesman in 1904, he became manager of the Mile-End branch in 1942, holding this position until his retirement in 1950.

►James Bonem, vice president of the Ceebee Packing Co., Chicago, died recently.

►The Cudahy Packing Co. has said it will close its Jacksonville, Fla., wholesale plant as part of a change in distribution methods in that area. Meat will be shipped directly to the trade from other Cudahy plants, including one at Albany, Ga. J. W. Christian, vice president in charge of sales, said the decision to close the Jacksonville plant has nothing to do with the present meat shortages.

►Arnold R. Schwanke of Swift & Company has been named one of the company's leading salesmen in the United States, having led all other Swift salesmen in the Denver area during the



The Peters Meat Products Co. of St. Paul claims to have set a record this year in selling wieners at the annual Minnesota State Fair. With 15 girls and two men dispensing the product, they sold 276,238 wieners over a period of 10 days.



## Custom Seasoning is the "Taste-Right" Seasoning for your

### PORK SAUSAGE

Custom's Pork Sausage Seasoning imparts the *right* taste-tempting, sizzling goodness to your pork sausage . . . and brings a new zip to fall-winter selling. A CUSTOM Pork Sausage Seasoning compounded specifically for you will mean a *right-tasting*, appetizing pork sausage—one with that *big difference* in flavor and zest.

Your CUSTOM Field Man is always at your service . . . *consult him today!* He can help you improve your products, step up sales and increase your profits. Solving sausage, loaf and smoked meat problems is his specialty!

● Custom products designed to make the big difference in your sales picture include: Seasonings...Straight Cures... Enriched Complete Cures for Pork, Corned Beef, Dried Beef, Turkey, Boiled Hams and Sausage . . . Pre-Cooked and Enriched Binders . . . Emulsifiers . . . Flavor Boosters . . . Flavor Salts . . . Special Sauces.

## Custom Food Products, Inc.

701-709 N. Western Ave.  
Chicago 12, Illinois



past year. Sales manager R. M. Heckman said that Schwanke and his wife received an all expense-paid trip to Chicago for a week. Schwanke was one of 100 salesmen in the organization to win this honor. Schwanke also received a prize of \$1,000 from the Visking Corporation for helping a customer design the prize-winning display in Visking's Sausage Roundup display contest.

►Rose Mary Robbins, secretary to Nat Buring, president of the Nat Buring



MRS. ROBBINS

ing Packing Co. of Memphis, won the Bell & Howell sound movie projector given at the American Meat Institute convention to the convention-tioneer who estimated most correctly the weight of the jumbo sausage shown in the natural casing booth. Mrs. Robbins' estimate came within ounces of the true weight of the mammoth sausage. The contest was conducted by the natural casing committee of the Institute.

►Heinz Schulz of Hamburger Fleisch-grosshandel, Christian Schulz & Son, Hamburg-Altona, Germany, president of Germany's largest meat canning factory for canned hams, shoulder hams, pork loins and necks, is in the United States to discuss with his agent and with the trade the exportation of his products and their sale in the United States. While in this country Schulz is headquartering at the office of his agents, Ernest L. Fischel & Co., New York City.

►Charles A. May of the Philadelphia plant casing department of Wilson & Co., has been in Englewood Hospital, Chicago, since suffering a heart attack when he arrived in the city on a business trip recently.

►Jack Sharon of the NP's DAILY MARKET AND NEWS SERVICE staff won the golf tournament of the Hide & Leather Association's fall outing at Glen Flora Country Club, Waukegan, Ill.

►Pasco Meat Products of Buffalo, N. Y. has been granted a building permit to make plant repairs at a cost of \$10,000.

►The Sunflower Meat Packing Co. of Leavenworth, Kans. has announced the purchase of the packing plant in that city which was formerly operated by the Luer Packing Co. of Los Angeles.

►George Wellington Robinson, 77, president of the pork packing firm of McGarry and Co., Ltd., Montreal, died unexpectedly at his summer home on Dorval Island. He had been president of the firm since 1935, having started in 1901 when the company was only 20 years old.

►R. B. Rice Sausage Co., Inc., of Lee's Summit, Mo. has acquired a building which will be remodeled to serve as a processing plant and distribution cen-

ter for the firm. The property consists of a two-story brick building of about 3,000 sq. ft.

►Thomas W. Diggs and Herschell C. Wilson of Columbia, Mo., have become owners of the Broadway Packing Co. in that city and will operate it as a wholesale firm and for restaurant and institutional business. Fred Wheeler will manage the firm for the new owners.

►A building permit has been granted to Swift & Company for a \$24,000 office building and addition to stock pens in Columbus, O.

►The Manteca Veal Co., Turlock, Calif., has changed its name to the Turlock Meat Co. The plant still is owned and operated by Nick Antifee and John Koftnow.

►The heads of two sausage firms in Detroit, Mich., were fined \$25 each after it was found that they were using excessive milk powder in meat. Fined were Theophil J. Hrapkiewicz of the City Packing Co., and Robert Kelley, head of the Kelley Sausage Co.

### Stark, Wetzel & Co. Starts New Employee Publication

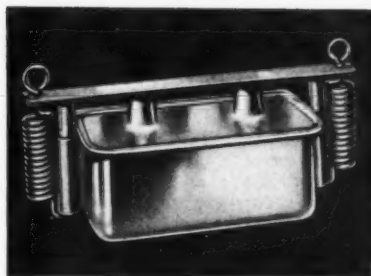
"Cracklin's" is the name of a new employee magazine being published by Stark, Wetzel & Co., Indianapolis. The name was selected from more than 325 entries submitted in a contest. George Stark, president, said the firm had considered publication of a house magazine for some time, as a vehicle for the personnel of the various plants to become better acquainted with each other and to understand more fully the workings of their company.

Judges in the name contest were S. J. Freeman, vice president and advertising director of L. Strauss & Co., Lowell Nussbaum, columnist of *The Indianapolis Star*, Harold Hartley, business editor of the *Indianapolis Times*, and Robert Kellum, business editor of *The Star*.

### Successful Regional Meetings Held by Western States

Two regional membership meetings of Western States Meat Packers Association were held recently. The Utah meeting, in Salt Lake City, was attended by 19 packer representatives from nine member companies. An Idaho meeting held in Boise had 30 packers present from 15 member companies.

L. Blaine Liljenquist, the association's Washington representative, brought the membership in the two states up-to-date on all matters affecting the industry, particularly government controls. A resolution was adopted by both meetings protesting the method of meat grading now used by the meat grading service of the USDA in those states. WSMFA members asserted that beef is not being graded according to the specifications and regulations of the USDA and that graders are grading meat in an entirely "too technical manner," purely on the advice and instructions of area and national meat grading supervisors.



## GLOBE-HOY HAM BOILERS

Insist on these features in the Ham Boilers you buy: Sanitary, heavy gauge stainless steel, one piece cover, easy to clean, no tilting and no repressing necessary. Speed up production and cut costs amazingly. Available from stock now!

Write for full details—or a trial mold

## THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

## Announcement

We are pleased to announce the appointment of the

KEEBLER ENGINEERING COMPANY

as our Chicago Distributor

**R. T. RANDALL & COMPANY**

331-333 N. SECOND ST. • PHILADELPHIA 6, PENNA.



## INVENTORY JUST COMPLETED!

All machinery, equipment and supplies have just been inventoried! See October 20th issue of *The National Provisioner* for dates of sale . . . and comprehensive list of hundreds of spectacular "buys!"

**BARLIANT & CO.**

**PHIL HANTOVER, Inc.**

1401 W. Pershing Rd. (39th St.) U. S. Yards, Chicago 9—CLiffside 4-6900

1717-19 McGee Street, Kansas City 8, Missouri Victor 8414

WRITE • WIRE • PHONE



## New Profits in Pig Skins

(Continued from page 13)

states that the saving of tanner skins is definitely economical. In comparison with other outlets and, after deducting the additional cost of curing, he asserts it is the most profitable way to dispose of the skins.

It should be borne in mind that no matter how they are handled, the skins entail processing costs. Removal for gelatine requires fleshing, freezing and packaging; for pork chips, the skins still have to be derinded from the smoked belly and bundled. Even as raw material for rendering, the least profitable means of disposal, the skins require handling through the rendering process from charging to sacking.

In terms of the current good market spread in favor of tanner skins (about 5c), it is estimated that the pay back period for the machine with a weekly dressing operation of 1,000 head will be approximately 40 weeks. A 5,000 weekly dressing rate shortens the period to ten weeks.

The average whole side hog skin will weigh about 4½ lbs., with the heavies running up to 6 lbs. At this rate a packer slaughtering 1,000 head per week will have approximately 4,500 lbs. of salvaged skins. In a month he will accumulate a 20,000-lb. truckload or in two months a 40,000-lb. carload. At the whole pig skin rates quoted by Mr. Krause during an NP staff mem-

ber interview at the recent AMI convention, the 40,000-lb. car would gross \$5,000.

At some plants, such as the Kingan Storm Lake plant, all sides are not fleshed because of the mechanics of merchandising. Obviously, a certain percentage of a large packer's operations will move as slab bacon while another percentage will move as green meats. However, there is no limitation on the ability of the machine to flesh any side. Be the carcass a 550-lb. sow or a 100-lb. piglet, the machine will flesh both sides equally well. Eventually, the percentage of fleshed green bellies moving in normal trade channels will be sufficient to warrant regular quotations on this basis, Wolverine Shoe & Tanning officials state.

If a packer's entire belly production is converted into sliced bacon, moves as green meats or rindless slabs to branch houses for slicing, or moves to large chain buyers who specify rindless slabs for their requirements, fleshing is advisable for its inherent economies. In all these stipulated sales conditions, the green skin must eventually be removed. As a rind on a smoked belly it has its least value. Under current market conditions the removed skin brings its largest return.

Shipping of green bellies to a branch house places the problem of disposing of the rinds on the branch, which, generally, is not in a position to make as advantageous a disposal as the

dressing plant. First, the branch has an accumulation problem to get enough product to warrant buyer interest and, second, most branch houses are at a disadvantage traffic-wise, being at greater distances from tanneries than the dressing plants.

Failure to remove the skin as a whole side wastes about ½ lb. of skin per head. If the skin is removed after the belly is squared, approximately ½ lb. of leather is lost on the meats cut off in squaring up the belly.

An additional advantage of the flesher is its consolidation of operations. Fleshing of the fat back and the belly are performed while both are part of the side, reducing the handling and machine requirements.

Maintenance on the flesher is at a minimum. Since all surface areas are exposed it is easy to clean. The pressure levers are factory-adjusted and set. The only attention needed is a daily honing of the knife. This must be done daily regardless of the number of sides fleshed. The whole operation, however, of removing, honing and replacing, requires only about 15 min. and does not entail adjusting or resetting. The drive motors for the flesher can be attached to either the right or left side depending upon the cutting floor layout. While the machine will flesh sides from depilated hogs, obviously tanners are not interested in buying these skins.

The basic ability to convert the whole side skins into upper shoe leather, fancy gloves and other quality leather products accounts for the price differential paid by tanners for the whole pig skin. Rind skins at best can only be converted to corrected grain leather suitable for less expensive gloves while belly leather as such is suitable for gloves and insoles.

The fleshing machine is to be manufactured and distributed by Globe Co., Chicago, whose engineers are adding refinements based on their extensive packinghouse machinery building experience.

Editors note: The photographs on pages 12 and 13 show the sides being fed into the flesher from the belly side. In everyday operation, the fat back side should be fed as has been emphasized in this article.

## Mid Directory Changes

The following directory changes were announced on October 1 by the U. S. Department of Agriculture:

**Meat Inspection Granted:** Toro Meat and Canning Co., 230 Sequin st., San Antonio 8, Tex.; United Meat and Provision Co., Inc., 8th and Bayshore, San Jose, Calif.

**Meat Inspection Withdrawn:** D. Blumberg & Son, Dumont and Christopher aves., Brooklyn 12, N. Y.; Western, Inc., H st. S.E.; mail, P. O. box 1007, Miami, Okla.; Frisco Products Co., 557 W. Douglas ave., Wichita 12, Kans.

**Change in Address of Official Establishment:** Sieck Packing Co., 3660 Placencia st., Riverside, Calif., instead of 3506 Placencia st.



**"I look my best  
in Form-Best"**

**FORM-BEST  
STOCKINETTES**

(Reg. U. S. Patent Off.)

**FORM-BEST** Full-Length Stockinettes are stronger and more elastic.

**FORM-BEST** form hams better . . . plumper.

**FORM-BEST** are less absorbent . . . less shrinkage.

by the makers of  
**PIN-TITE**  
**SHROUD CLOTHS**  
Red Stripe Reinforced  
Reg. U. S. Pat. Office

*The Cincinnati Cotton Products Co.*  
Cincinnati 14, Ohio



"How are these new aluminum kettles doing?" "Great, Mr. Clemens\*, we've increased our production considerably."



It's easy to understand why this and other food processors get enthusiastic about Wear-Ever Aluminum Steam Jacketed Kettles. For, when they convert to aluminum, the kettle department's production usually increases. This faster production is possible because aluminum spreads heat quickly and evenly *right to the top edge of the kettle*. Consequently, foods cook faster. And because the heat is spread so evenly, they cook better; scorching and burning are practically eliminated.

Moreover, every Wear-Ever Steam Jacketed Kettle—like all Wear-Ever food plant equipment—is made of an extra tough, extra hard aluminum alloy. Wear-Ever kettles have set amazing records for 20 to 30 years of continuous service—records which kettles made of the new hard alloy are sure to surpass some day.

For details on Wear-Ever's complete line of food plant equipment, see your Wear-Ever representative or mail the coupon below.

\*MR. EZRA S. CLEMENS  
Hatfield Packing Co., Hatfield, Pa.

# WEAR-EVER



*Aluminum*  
Standard of Quality for  
more than 50 years

## WEAR-EVER ALUMINUM EQUIPMENT FOR FOOD PLANTS



The Aluminum Cooking Utensil Company  
410 Wear-Ever Building, New Kensington, Pa.

Please send me full details about your line of sanitary, hard-alloy aluminum kettles and other food plant equipment.

NAME .....

ADDRESS .....

Fill in, clip to your letterhead, and mail

Seattle Public Library

## LIGHT WEIGHT — HEAVY DUTY — MEAT SHIPPING BOXES

- Drawn seamless .072 aluminum alloy
- Embossed for greatest strength
- Stainless steel handles
- Handles permanently centered
- Wear pads brazed aluminum
- Nesting stops
- Rims reverse drawn to eliminate sharp edges in handling
- Rounded corners—easy to clean
- Drain lip on rim
- Stacks conveniently
- Nests conveniently
- Rigid inspection—meets all requirements
- Size—inside 32" x 13 1/2" x 9 7/8" outside 34 1/2" x 16 7/8" x 10 1/4"
- Your firm name embossed free on side panels in purchases of 50 or more.

Buy Boss Aluminum Meat Shipping Boxes, light, easy to handle, stack and nest. Simple to clean, they pass the most rigid inspections. Available now! Write for informative literature and prices.

- Drain holes on rim top—Permits draining of rim in any position

CHECK THESE  
**15**  
FEATURES



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



## Quality Wrappers

GREASEPROOF  
and  
GLASSINE  
PAPERS

•  
SMOKED MEAT  
WRAPPERS

•  
Established 1893

## HARTFORD CITY PAPER COMPANY

main office: HARTFORD CITY, INDIANA

CHICAGO OFFICE  
620 First National Bank Bldg.  
38 S. Dearborn St.  
Chicago 3, Illinois

NEW YORK OFFICE  
15 Park Row  
Suite 2206  
New York 38, N. Y.



Phone HARRISON 7-9062  
Teletype CG 1780-1-2

## SAVE MONEY with the NEW PAPER DISPENSING TRUCK

The paper dispensing truck is designed to save both time and labor in lining trucks and railway cars. Will pay for itself in a very short time. Saves on labor costs by using one man instead of the usual two, and with it the car can be lined in half the normal time.

Two sizes available: No. 48 handles paper rolls from 9" to 14" in dia. and from 36" to 48" in width. No. 60HD handles paper up to 15" in dia. and from 48" to 60" in width.

Model #48—\$30.00 F.O.B. Iowa  
Model #60HD—\$37.00 F.O.B. Iowa

**E. G. JAMES COMPANY**

316 S. LaSalle St.  
Chicago 4, Illinois



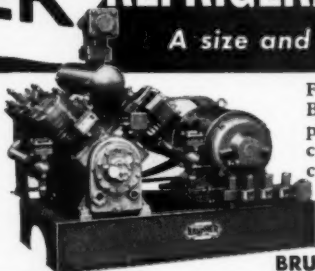
**BRUNNER**  
SINCE 1906

## REFRIGERATION Condensing Units

A size and type to answer every requirement...

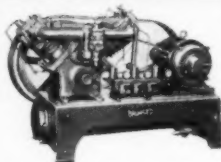
OVER 69 MODELS  
1/4 HP. to 75 HP.  
AIR AND WATER  
COOLED

• Sales and Service  
Representatives Everywhere



From carcass cooling to truck units Brunner advantages are many in application design, performance efficiency and operating economy. You can depend upon Brunner always.

Instructive literature on  
request... WRITE



BRUNNER MANUFACTURING CO., Utica 1, N. Y., U.S.A.

MANUFACTURERS OF AIR COMPRESSORS, AIR CONDITIONERS AND REFRIGERATION CONDENSING UNITS

# NEW EQUIPMENT *and Supplies*

**LIGHT WEIGHT STEAM CLEANER**—Here is a new steam cleaning unit that weighs less than 20 lbs., generates a normal pressure of 90 lbs. of steam and can be easily handled by the operator. With nozzle accessories supplied, including a flexible 3-ft. hose extension, the unit enables ready cleaning of hard to get at machinery, etc. In addition to its portability features,

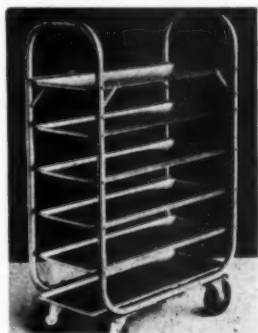


the unit is well designed for safety. A thermostat controls water temperature and a safety valve releases pressure at 100 lbs. Each tank is pre-tested to withstand 500-lb. pressure. The outer casing of the unit is well insulated from the tank, permitting comfortable handling in operation. This portable cleaner is manufactured by the National Steak Machine Co., Van Nuys, Calif.

**CENTRAL SYSTEM AIR CONDITIONING**—A completely new line of central system "zoning" Weather-makers, designed especially to provide independent control of air conditioning in separate areas of a building through a single unit, has been announced by the Carrier Corp., Syracuse, N.Y. Five sizes are being produced with capacities ranging from 12 to 58 tons. The number of zones possible with the factory-built damper section varies from five for the smallest size to 14 for the largest. The units are said to be particularly useful in multi-room plants where cooling or heating loads vary in different rooms or areas due to the changing position of the sun, or for areas of different processing temperatures. The

Weathermakers are of the horizontal blow-through type. Damper control for separate zones is provided through a double outlet arrangement, with one outlet supplying cooled and dehumidified air and the other supplying warm air. An independently operated double damper in each twin compartment regulates the proportion of warm and cool air for the zone, shutting down on the supply of one as the other is increased. All units are sectionally constructed for easy handling and installation.

**NEW MEAT HANDLING CART**—Called the Pan-L-Kart, this device consists of a 27-in. long lightweight, non-corrosive aluminum frame mounted on 5-in. wheels. The cart will hold up to 250 lbs. of meat on its six removable tiers that can accommodate many combinations of the maker's pans and platters. The carts are available in two models for 10½ and 12½-in. platters. Tray separation al-

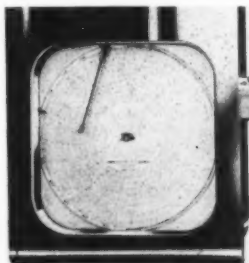


lows full effect of cold air to reach each platter. McClintock Manufacturing Co., Los Angeles, is the maker.

**IMPROVED CONCRETE SEALER**—The Flexrock Co., Philadelphia, has announced addition of a new stabilizing ingredient to its product, Flexitite, that speeds up action in sealing off leaks and water seepage in concrete walls. The new Flexitite is said to provide quicker action and more thorough bonding. A liquid chemical to be mixed with cement or cement and sand, Flexitite produces a mortar that is easily handled and

fast setting. Forced into an opening—even against hydrostatic pressure—the product is said to seal off fast-flowing leaks in engine rooms, elevator pits, tunnels, and tanks in a matter of minutes. The material is also recommended for plaster-coating walls above or below ground or water level, for pointing up spalled areas and for converting wet basements into dry areas.

**RUNNING-TIME RECORDER**—The Bristol Co., Waterbury, Conn., has announced a new running-time recorder that gives the total on time in hours, minutes and seconds for a

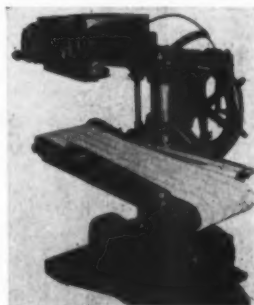


given period. "Time off" periods are also shown on the chart as well as the time at which each occurred. This new recorder magnifies the running-time readings in such a way that the total operating time can be easily and accurately determined to within a few seconds. The recorders come suitable for wall and flush-panel mounting or portable use.

**ANTISEPTIC WALL WASH**—After two years of field testing in the food field, Fungitox, a new antiseptic wall wash, has been placed on the market. According to the maker, Fungitox Chemicals, Inc., Hillside, N.J., the product has been especially formulated for control of molds and mildew without using harsh caustic or toxic chemicals. Fungitox kills or inactivates existing molds or mildew and also provides a residual film that is said to inhibit further growth. It has a mild odor in spite of its powerful fungicidal and bac-

tericidal action. Furnished in concentrated form, to permit dilution with water, Fungitox is usually applied by brush or sponge. It is reportedly non-irritating to the user and does not discolor painted surfaces. It may be used on wood, concrete, plaster, wallboard, canvas or other fabrics, rubber and plastics.

**AUTOMATIC BAG CLOSER**—This completely automatic bag closing machine is capable of closing up to 2,000 paper bags per hour, according to the maker, Hamer Machine Co., Minneapolis. A unique arrangement of chain drives compresses the neck of the bag, then seals it with 12-, 14- or 15-gauge metal wire. The machine is powered by a ½-h.p. electric motor. Bags tied by the machine are neat and uniform and will not break open under even repeated jolts in shipment, the maker states. Even powder-fine materials cannot seep through the ring-sealed top. Said to be extremely flexible, the unit can be added to existing facilities or easily adapted to a wide variety of individually engineered conveyor layouts. The standard conveyor,



which carries bags to the tying mechanism, is 41 in. long, 9 in. wide and can be raised vertically from a point 19 in. above the floor to a maximum height of 30 in. Five new models, each designed for bags within specific capacity ranges are now in production. These units can handle bags weighing from 2 to 100 lbs. when filled. The closer is mounted on a solid base with three casters for easy movement.

# Meat Production Under Federal Inspection Unchanged For The Week

MEAT production under federal inspection for the week ended October 6 totaled 309,000,000 lbs., about the same as the preceding week, but fell about 5 per cent below the corresponding week of 1950, according to the U. S. Department of Agriculture.

Cattle slaughter of 258,000 head remained unchanged from the preceding

A total of 107,000 head of calves were killed for a 1,000 head gain over the previous week. Last year's kill for the same week was 124,000 head. Output of inspected veal for the three weeks under comparison stood at 14,400,000, 14,700,000 and 15,500,000 lbs. respectively.

A total of 1,137,000 hogs were

cent under a week and a year ago. Lard production was 35,200,000 lbs. compared with 37,900,000 lbs. the previous week and 36,900,000 lbs. last year.

The sheep and lamb kill stood at 241,000 head at the close of last week compared with 250,000 for the previous week and 250,000 last year. Production of lamb and mutton for the three weeks under comparison amounted to 10,600,000, 10,100,000 and 11,000,000 lbs., respectively.

## Cattle Slaughter Lagging: Season Peak Expected Soon

Cattle slaughter increased in September but was a good deal smaller than in the same month of 1950, according to the Bureau of Agricultural Economics. Kill will soon pass a seasonal peak but is expected to remain large the rest of the year.

Marketings off grass have shown little if any change over the small number last fall. Dry weather in Texas and Oklahoma has resulted in larger marketings than last year, the Bureau reports. Cattle from these two states have gone mostly to ranges and feedlots rather than directly to slaughter. Good pastures and the threat of soft corn has led to later marketings in the northern range areas and in the Midwest.

The corn belt shipped fewer cattle to market during August and September than during the same months of last year. The decrease largely reflected the 9 per cent fewer cattle on feed on July 1. Cattle sales for slaughter are nevertheless expected to hold up well the remainder of the year.

Indications are that the country's total cattle slaughter, including that on farms, will stop at around 18,000,000 head, the smallest kill recorded in about 8 years.

## AUGUST MEAT GRADING

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in August was reported in thousands of lbs. (i.e. "000" omitted) as follows:

	Aug.* 1951	July* 1951	Aug. 1950
Beef	726,405	663,205	201,076
Veal and calf	87,623	77,261	5,312
Lamb, yearling and mutton	45,229	40,414	9,095
Total	859,257	780,880	215,483
All other meats and lard	8,153	18,726	10,288
Grand total	867,410	799,606	225,771

\*Compulsory grading of beef, veal, calf, lamb and mutton pursuant to O.P.S. regulation became effective May 7, 1951.

## CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended October 4:

	Week Oct. 4	Previous Week	Cor. Week 1950
Cured meats, pounds	21,152,000	20,147,000	17,631,000
Fresh meats, pounds	21,458,000	19,485,000	22,090,000
Lard, pounds	3,384,000	5,436,000	4,355,000

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 6, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Oct. 6, 1951	258	133.9	107	14.4	1,137	150.1	241	10.6	309.0
Sept. 29, 1951	258	133.6	106	14.7	1,148	151.5	230	10.1	309.9
Oct. 7, 1950	275	147.9	124	15.5	1,180	151.5	250	11.0	325.0

## AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil.
Oct. 6, 1951	970	519	245	135	232	132	93	44	13.4	35.2
Sept. 29, 1951	960	518	253	139	234	132	93	44	14.1	37.9
Oct. 7, 1950	987	535	227	125	227	128	93	44	13.8	36.9

week but indicated a decline of 6 per cent from the 275,000 head during the corresponding period of 1950. Production of 134,000,000 lbs. of beef was unchanged from a week ago and compared with 147,000,000 lbs. over the corresponding week last year.

slaughtered in the week ended October 6, a slight decline from the 1,148,000 head slaughtered during the previous week and 4 per cent under the 1,180,000 head killed in the corresponding period of 1950. Pork production amounted to 150,000,000 lbs., or 1 per

## CUTTING MARGIN OFF MOST SHARPLY ON LIGHT HOGS

(Chicago costs and credits, first three days of the week)

Price declines in some of the lighter-weight pork items were reflected in the sharp loss in cutting margins in the light- and medium-weight hogs during the week. The 180-220-lb. weights lost from a plus 89 to a plus .07, and 220-240 lbs. from -.04 to -.37.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. fin. yield	
Skinned hams	12.5	42.3	\$ 5.29	\$ 7.66	12.5	42.3	\$ 5.29	\$ 7.49		12.9	42.3	\$ 5.46	\$ 7.66	
Picnics	5.6	30.1	1.69	2.44	5.4	27.7	1.50	2.13		5.3	27.7	1.47	2.05	
Boston butts	4.2	42.0	1.76	2.56	4.1	42.0	1.72	2.43		4.1	40.5	1.66	2.31	
Loins (blade in)	10.1	50.5	5.10	7.37	9.8	50.5	4.95	7.01		9.7	46.5	4.51	6.23	
Lenn cuts			\$13.84	\$20.03				\$13.46	\$19.06				\$13.10	\$18.25
Bellies, S. P.	11.0	29.8	3.28	4.74	9.5	28.7	2.73	3.87		3.9	24.2	.94	1.33	
Bellies, D. S.					2.1	21.0	.44	.63		8.5	21.0	1.79	2.52	
Fat backs					3.2	13.0	.42	.59		4.5	13.5	.61	.86	
Plates and jowls	2.9	13.8	.41	.58	3.0	14.6	.44	.61		3.4	14.6	.50	.59	
Raw leaf	2.2	16.7	.37	.53	2.2	16.7	.37	.52		2.2	16.7	.37	.52	
P.S. lard, rend. wt.	13.7	17.6	2.61	3.50	12.2	17.6	2.14	3.04		10.1	17.6	1.78	2.55	
Fat cuts & lard			\$ 6.67	\$ 9.62			\$ 6.54	\$ 9.26				\$ 5.89	\$ 8.37	
Spareribs	1.6	39.5	.65	.91	1.6	32.0	.51	.74		1.6	25.0	.40	.55	
Regular trimmings	3.2	22.2	.71	1.04	2.9	22.2	.64	.93		2.8	22.2	.62	.91	
Feet, tails, neckbones	2.0	11.8	.24	.34	2.0	11.8	.24	.33		2.0	11.8	.24	.33	
Offal & misc.			.75	1.20			.75	1.19				.75	1.18	
TOTAL YIELD & VALUE	69.0		\$22.67	\$33.14	70.5		\$22.14	\$31.51		71.0		\$21.00	\$29.59	
Cost of hogs			\$21.20				\$21.05					\$21.05		
Condemnation loss			.10				.10					.10		
Handling and overhead			1.50				1.36					1.26		
TOTAL COST PER CWT.			\$22.80	\$33.04			\$22.51	\$31.92				\$22.41	\$31.57	
Cutting margin			+.87				+.63					+.59		
Margin last week			+.89				+.61					+.57		



BARGAIN BARGAIN BARGAIN BARGAIN BARGAIN

B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N

B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N  
  
B  
A  
R  
G  
A  
I  
N

# CHOICE BEEF BUNG CAPS

AT  
BARGAIN PRICES  
FOR  
PROMPT SHIPMENT



PREMIER CASING CO.

CHICAGO 9, ILLINOIS

624 ROOT STREET

Phone: YArds 7-3411

BARGAIN BARGAIN BARGAIN BARGAIN BARGAIN

...and NOW,



*what  
about  
packing  
?*

To Assure Your  
Meat and Meat Products  
the  
Finest Packaging Protection  
Specify

"ARKSAFE" Meat Covers

"ARKSAFE" Elastic Multiwall Bags

"ARKELENE" and "ARKELENE-K" Liver Bags

"ARKSAFE" Elastic All-Way Stretch Meat Covers

"ARKSAFE" Elastic Barrel Linings

"ARKELENE" and "ARKELENE-K"  
Container Linings

For over 40 years, the Arkell Safety Bag Company has been serving the Meat Industry by manufacturing and selling the finest and most dependable packaging products available.

Each product sold is the direct result of continuous research and development to produce the best. Without obligation, our Service Dept. will be happy to collaborate with you on your specific requirements.

## ARKELL SAFETY BAG COMPANY

10 EAST 40TH STREET 6345 WEST 65TH STREET  
NEW YORK 16, N. Y. CHICAGO 38, ILLINOIS

Factories: Newport News, Va., and Chicago, Ill.  
Representatives in principal cities

## MEAT and SUPPLIES PRICES

### CHICAGO

#### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)  
Oct. 10, 1951

Native steers—	per lb.
Prime, 800/800	58.5
Choice, 500/700	56
Choice, 700/900	56
Good, 700/800	54
Commercial cows	49
Can. & cut. cows	42½
Bulls	48½

#### STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	60.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Foreshank	32.0
Brisket	43.0
Rib	75.0
Short plate	32.0
Back	60.5
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5

Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	60.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Foreshank	32.0
Brisket	43.0
Rib	68.0
Short plate	32.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

#### BEEF PRODUCTS

Tongues	37.8
Brains	7.00@17.8
Hearts	35.1
Livers, selected	60.8
Livers, regular	54.0@55.8
Tripe, scalded	12.3
Tripe, cooked	19.3
Lips, scalded	15.3
Lips, unscaled	18.3
Lungs	9.7@10.8
Melts	9.7@10.8
Udders	6.7@8.5

\*Ceiling base prices, f.o.b. Chicago.

#### BEEF HAM SETS

Knuckles	66.1
Insides	66.1
Outsides	64.1

\*Ceiling base prices, f.o.b. Chicago.

#### FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	75
6 to 12 oz.	85
12 oz. up	88
Calf tongues	31 @ 33
Lamb fries	65
Ox tails, under ½ lb.	25.8
Over ½ lb.	25.8

\*Ceiling base prices, f.o.b. Chicago.

#### WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs., wrapped	54 @ 58
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56 @ 61
Hams, skinned, 16/18 lbs., wrapped	53½ @ 57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 @ 59
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	42 @ 46
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	40 @ 44
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 53

#### VEAL—SKIN OFF

(L.C.I. prices)	
Prime, 80/150	55 @ 58
Choice, 80/80	55 @ 58
Choice, 80/150	55 @ 58
Good, 50/80	55 @ 58
Good, 80/150	55 @ 58
Commercial, all weights	47 @ 53

For permissible additions to ceiling base prices, see CPR 24.

#### CARCASS LAMBS

(L.C.I. prices)	
Prime, 80/50	57 @ 63
Choice, 30/50	57 @ 63
Good, all weights	55 @ 57

#### CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	36 @ 37
Good, 70/down	36 @ 37
Utility, 70/down	35½ @ 36

#### FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/16 lbs. 43½ @ 43½	
Pork loins, regular	51½*
Pork loins, boneless	60n
Shoulders, skinned, bone in, under 16 lbs.	36 @ 37
Picnics, 4/6 lbs.	30½ @ 31
Picnics, 6/8 lbs.	28½
Boston butts, 4/8 lbs.	44
Tenderloins, fresh	79 @ 80
Neck bones	13½*
Livers	19½ @ 20
Brains	14*
Ears	13 @ 13½
Snouts, lean in	11½*
Feet, front	7@ 7½

#### SAUSAGE MATERIALS—FRESH

(L.C.I. prices)	
Pork trim., regular 40% lean	22½*
Pork trim., guar. 50% lean	24*
Pork trim., spec. 80% lean	46*
Pork trim., ex. 95% lean	50n
Pork cheek meat, trimmed	39½*
Bull meat, boneless	60.7*
Bon in cow meat, C.C.	58.1*
Beef trimmings	45.1*
Boneless chucks	58.1*
Beef head meat	40.8*
Beef cheek meat, trimmed	40.8*
Shank meat	59.1*
Veal trimmings, boneless	55 @ 56

\*Ceiling base prices, f.o.b. Chicago.

#### SAUSAGE CASINGS

(F.O.B. Chicago)  
(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	75 @ 80
Domestic rounds, over 1½ in., 140 pack	1.05 @ 1.10
Export rounds, wide, over 1½ in.	1.50 @ 1.60
Export rounds, medium, 1½ to 1½ in.	1.00 @ 1.05
Export rounds, narrow, 1 in. under	1.15 @ 1.25
No. 1 weasands, 24 in. up	14
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands	9
Middles, sewing, 1½ in.	1.30 @ 1.35
Middles, select, wide, 2 @ 2½ in.	1.45 @ 1.65
Middles, select, extra, 2½ @ 2½ in.	1.85 @ 2.00
Middle, select, extra, 2½ in. & up	2.60 @ 2.85
Beef bungs, export, No. 1	24 @ 28
Beef bungs, domestic, 8-10 in. wide, flat	16 @ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 24
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	7 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.10 @ 4.30
Narrow, medium, 29 @ 32 mm.	3.85 @ 4.00
Medium, 32 @ 35 mm.	2.85 @ 2.95
Spec. med., 35 @ 38 mm.	2.35 @ 2.45
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	19
Medium prime bungs, 34 in. cut	12 @ 16
Small prime bungs, 34 in. cut	50 @ 55
Middles, per set, cap off	50 @ 55

#### DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	99 @ 102
Thuringer, med. bungs	63 @ 70
Farmer	82 @ 86
Holsteiner	84½ @ 88
B. C. Salami	90½ @ 99
B. C. Salami, new con.	60 @ 65
Genoa style salami, ch.	96 @ 104
Pepperoni	88 @ 95
Mortadella, new condition	62 @ 65
Italian style hams	80 @ 82

## DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog casings..47 1/2 @49	
Pork sausage, sheep cas..52 @55	
Frankfurters, sheep cas..55 @60	
Frankfurters, skinless..52 @53	
Bologna, artificial cas..46 1/2 @52	
Smoked liver, hog bungs..48 1/2 @51	
New England lunch, spec..56 @76 1/2	
Mixed lunch, spec. ch..54 @59 1/2	
Tongue and blood..46 @49	
Blood sausage..41 @49	
Sausage, fresh..36 @37	
Polish sausage, fresh..55 @54	
Polish sausage, smoked..55 @64	

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime..41	46	
Mustard..40	44	
Chili Powder..39	40	
Black Pepper..72	78	
Cloves, Zanzibar..72	78	
Ginger, Jama., unbl..65 @72	75 @78	
Ginger, African..44	54	
Cochia..44	54	
Mustard, Sear, fcy..32	32	
Mustard, Sear, fcy..32	32	
West India Nutmeg..60	60	
Paprika, Spanish..46 @60	46 @60	
Pepper Cayenne..46 @62	46 @62	
Red, No. 1..44	44	
Pepper, Packets..2.00	3.52	
Pepper, white..25.10 @3.29	3.55	
Malabar..2.00	2.09	
Black Lampung..2.00	2.09	

## PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles Oct. 4	San Francisco Oct. 9	No. Portland Oct. 5
<b>STEER:</b>			
Choice:			
500-600 lbs..	\$57.00 @58.00	\$57.99 @58.10	\$57.70 @58.10
600-700 lbs..	\$57.00 @58.00	\$57.99 @58.10	\$57.70 @58.10
Good:			
500-600 lbs..	\$55.00 @56.00	\$55.93 @56.10	\$55.70 @56.10
600-700 lbs..	\$55.00 @56.00	\$55.93 @56.10	\$55.70 @56.10
Commercial:			
350-600 lbs..	\$50.60 @51.00	\$50.93 @51.10	\$50.70 @51.10
<b>COW:</b>			
Commercial, all wts..	\$49.00 @51.00	\$50.93 @51.10	\$48.50 @51.10
Utility, all wts..	\$48.00 @49.00	\$48.93 @49.10	\$47.00 @49.10
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down..	\$58.00 @59.00		\$57.50 @59.00
Good:			
200 lbs. down..	\$56.00 @58.00		\$56.00 @59.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs..	\$58.00 @60.00	\$58.00 @59.00	\$56.00 @57.00
50-60 lbs..	\$58.00 @60.00	\$58.00 @59.00	\$56.00 @57.00
Good, all wts..	\$58.00 @59.50	\$55.00 @57.00	\$55.00 @56.50
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. dn..	\$36.00 @42.00	\$32.00 @34.00	
Good, 70 lbs. dn..	\$36.00 @42.00	\$28.00 @32.00	
<b>FRESH PORK CARCASSES: (Packer Style)</b>		(Shipper Style)	(Shipper Style)
89-120 lbs..	\$35.50 @36.45	\$35.55 @36.45	
120-160 lbs..	\$33.50 @35.00	\$34.95 @35.55	\$32.50 @33.50
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOIN:</b>			
8-10 lbs..	\$55.70 @56.80	\$54.70 @56.30	\$55.00 @56.90
10-12 lbs..	\$55.70 @56.80	\$54.70 @56.30	\$55.00 @56.90
12-16 lbs..	\$54.70 @55.80	\$53.70 @55.30	\$55.00 @56.90
<b>PICNICS:</b>			
4-8 lbs..	\$41.00 @43.65	\$38.30 @39.70	\$41.00 @47.00
<b>PORK CUTS No. 1: (Smoked)</b>		(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs..	\$57.00 @61.00	\$58.50 @63.00	\$56.00 @59.40
16-20 lbs..	\$53.00 @57.00	\$57.50 @58.50	\$55.00 @58.40
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs..	\$51.20 @55.20	\$54.00 @55.40	\$49.00 @51.00
8-10 lbs..	\$48.20 @52.20	\$50.00 @53.40	\$47.00 @49.10
10-12 lbs..	\$48.20 @52.20		\$47.00 @49.10
<b>LARD, Refined:</b>			
20-75 @21.75			\$18.50 @20.00
50 lb. cartons and cans..	\$21.00 @22.25	\$20.00 @22.00	
1 lb. cartons..	\$21.50 @23.00	\$22.00 @23.00	\$20.00 @22.00

## LEADING PACKERS USE



## AIR-O-CHEK

● The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St., Chicago 31, Ill.

## SEEDS AND HERBS

(L.e.l. prices)

	Whole	Ground
Caraway seed..19	28	
Comins seed..22	36	
Mustard seed, fancy..26 @28		
Yellow Amaranth..30		
Marjoram, Chilean..20 @25	24 @29 1/2	
Oregano..20 @25	24 @29 1/2	
Coriander, Morocco..26 @27	29 @30	
Natural No. 1..40	53	
Marjoram, French..40	53	
Sage, Dalmatian..81	91	
No. 1..81	91	

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo..	\$ 9.30
Saltwater, a. tos, f.o.b. N.Y.:	
DBL. reduced gran..	11.00
Small crystals..	14.00
Medium crystals..	15.40
Pure rid., gran. nitrate of soda	5.25
Pure rid., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated..	\$21.90
Medium..	28.30
Rock, bulk, 40 ton car. delivered Chicago..	11.90
<b>Sugar—</b>	
Raw, 96 basis, f.o.b. New York..	5.95
Refined standard cane gran..	8.25
Refined standard beet gran., basis..	8.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%..	7.90
Dextrose, per cwt. in paper bags, Chicago..	7.83



Commemorating our 60th Anniversary

## THE POWERS REGULATOR COMPANY

New Factory and General Office Building: 3400 Oakton Street, Skokie, Ill.

## World's Most Modern Factory Producing Automatic Temperature and Humidity Control

... to meet the greatly increased demand for Powers products and to give you better controls, better deliveries and better values ... these advantages are possible with our large new plant and modern production facilities. With an enlarged engineering and production staff,



plus 60 years experience in heating, ventilating, air conditioning and process control, we believe we can be of greater service than ever before to our many friends who have contributed to our success

(all)

WILLIAM PENN POWERS

... with his invention of the first all pneumatic system of temperature control and gradual acting vapor disc thermostat made an invaluable contribution to the modern science of heating, air conditioning and industrial process control.

Offices in Over 50 Cities. See Your Phone Book.



## ST. JOHN ALL STAINLESS STEEL MEAT FORK

A new, completely stainless steel meat fork, built to rigid standards, consists of a 5 tine fork with forged head, tubular shaft and D handle, all satin finished. Also available with 4 tines. Order now for prompt delivery.

St. John & Company is equipped to supply your stainless steel equipment needs, whether standard items or specially fabricated.

Send us your requirements.

**ST. JOHN & CO.**  
5800 South Damen Avenue  
Chicago 36, Illinois





# JOURNEY'S END

and Protected by **Gaylord**  
*All the Way!*



CONCRETE AND SOLID FIBRE BOXES  
KRAFT PAPER AND SPECIALTIES  
DRAFT BAGS AND SACKS  
FOLDING CARTONS

It has been a long, rugged trip with plenty of rough handling, but there it is — fresh as a daisy — just as it left the factory.

Gaylord Boxes are especially designed and manufactured to provide maximum protection for the product — and they do just that *all the way!*

**GAYLORD CONTAINER CORPORATION**

General Offices: **ST. LOUIS**

New York • Chicago • San Francisco • Atlanta • New Orleans • Jersey City • Seattle • Indianapolis • Houston • Los Angeles  
Oakland • Minneapolis • Detroit • Columbus • Fort Worth • Tampa • Dallas • Channahon • Des Moines • Oklahoma City • Portland  
Greenville • St. Louis • San Antonio • Memphis • Kansas City • Bogalusa • Milwaukee • Chaffanooga • Weslco • New Haven • Amarillo  
Appleton • Hixson • Greensboro • Santee • Jackson • Miami • Omaha • Mobile • Philadelphia • Little Rock • Charlotte • Cleveland



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS

THURSDAY, OCT. 11, 1951

### REGULAR HAMS

Fresh or F.F.A. S. P.

8-10	40 1/2	40 1/2
10-12	40 1/2	40 1/2
12-14	40 1/2	40 1/2
14-16	40 1/2	40 1/2

### BOILING HAMS

Fresh or F.F.A. S. P.

10-18	41 1/2	41 1/2
18-20	41 1/2	41 1/2
20-22	40 1/2	40 1/2

### SKINNED HAMS

Fresh or F.F.A. S. P.

10-12	42 1/2	42 1/2
12-14	42 1/2	42 1/2
14-16	42 1/2	42 1/2
16-18	43 1/2	43 1/2
18-20	43 1/2	43 1/2
20-22	42 1/2	42 1/2
22-24	38 1/2	38 1/2
24-26	36 1/2	36 1/2
26-28	35 1/2	35 1/2
28-30	35 1/2	35 1/2
30-32	35 1/2	35 1/2
32-34	35 1/2	35 1/2
34-36	35 1/2	35 1/2
36-38	35 1/2	35 1/2
38-40	35 1/2	35 1/2
40-42	35 1/2	35 1/2
42-44	35 1/2	35 1/2
44-46	35 1/2	35 1/2
46-48	35 1/2	35 1/2
48-50	35 1/2	35 1/2
50-52	35 1/2	35 1/2
52-54	35 1/2	35 1/2
54-56	35 1/2	35 1/2
56-58	35 1/2	35 1/2
58-60	35 1/2	35 1/2
60-62	35 1/2	35 1/2
62-64	35 1/2	35 1/2
64-66	35 1/2	35 1/2
66-68	35 1/2	35 1/2
68-70	35 1/2	35 1/2
70-72	35 1/2	35 1/2
72-74	35 1/2	35 1/2
74-76	35 1/2	35 1/2
76-78	35 1/2	35 1/2
78-80	35 1/2	35 1/2
80-82	35 1/2	35 1/2
82-84	35 1/2	35 1/2
84-86	35 1/2	35 1/2
86-88	35 1/2	35 1/2
88-90	35 1/2	35 1/2
90-92	35 1/2	35 1/2
92-94	35 1/2	35 1/2
94-96	35 1/2	35 1/2
96-98	35 1/2	35 1/2
98-100	35 1/2	35 1/2

### OTHER D.S. MEATS

Fresh or Frozen Cured

Reg. plates	140	140
Clear plates	140	140
Square joints	16 1/2	16 1/2
Jowl butts	13	13
S.P. joints	150	150

\*Celling price, CTR 74, loose, f.o.b. Chicago.

### PICNICS

Fresh or F.F.A. S. P.

4-6	29 1/2	29 1/2
6-8	29 1/2	29 1/2
8-10	27 1/2	27 1/2
10-12	27 1/2	27 1/2
12-14	27 1/2	27 1/2
14-16	27 1/2	27 1/2
16-18	27 1/2	27 1/2
18-20	27 1/2	27 1/2
20-22	27 1/2	27 1/2
22-24	27 1/2	27 1/2
24-26	27 1/2	27 1/2
26-28	27 1/2	27 1/2
28-30	27 1/2	27 1/2
30-32	27 1/2	27 1/2
32-34	27 1/2	27 1/2
34-36	27 1/2	27 1/2
36-38	27 1/2	27 1/2
38-40	27 1/2	27 1/2
40-42	27 1/2	27 1/2
42-44	27 1/2	27 1/2
44-46	27 1/2	27 1/2
46-48	27 1/2	27 1/2
48-50	27 1/2	27 1/2
50-52	27 1/2	27 1/2
52-54	27 1/2	27 1/2
54-56	27 1/2	27 1/2
56-58	27 1/2	27 1/2
58-60	27 1/2	27 1/2
60-62	27 1/2	27 1/2
62-64	27 1/2	27 1/2
64-66	27 1/2	27 1/2
66-68	27 1/2	27 1/2
68-70	27 1/2	27 1/2
70-72	27 1/2	27 1/2
72-74	27 1/2	27 1/2
74-76	27 1/2	27 1/2
76-78	27 1/2	27 1/2
78-80	27 1/2	27 1/2
80-82	27 1/2	27 1/2
82-84	27 1/2	27 1/2
84-86	27 1/2	27 1/2
86-88	27 1/2	27 1/2
88-90	27 1/2	27 1/2
90-92	27 1/2	27 1/2
92-94	27 1/2	27 1/2
94-96	27 1/2	27 1/2
96-98	27 1/2	27 1/2
98-100	27 1/2	27 1/2

### BELLIES

Fresh or Frozen Cured

6-8	33 1/2	33 1/2
8-10	31 1/2	31 1/2
10-12	25	25
12-14	24	24
14-16	24 1/2	24 1/2
16-18	24 1/2	24 1/2
18-20	24 1/2	24 1/2
20-22	24 1/2	24 1/2
22-24	24 1/2	24 1/2
24-26	24 1/2	24 1/2
26-28	24 1/2	24 1/2
28-30	24 1/2	24 1/2
30-32	24 1/2	24 1/2
32-34	24 1/2	24 1/2
34-36	24 1/2	24 1/2
36-38	24 1/2	24 1/2
38-40	24 1/2	24 1/2
40-42	24 1/2	24 1/2
42-44	24 1/2	24 1/2
44-46	24 1/2	24 1/2
46-48	24 1/2	24 1/2
48-50	24 1/2	24 1/2
50-52	24 1/2	24 1/2
52-54	24 1/2	24 1/2
54-56	24 1/2	24 1/2
56-58	24 1/2	24 1/2
58-60	24 1/2	24 1/2
60-62	24 1/2	24 1/2
62-64	24 1/2	24 1/2
64-66	24 1/2	24 1/2
66-68	24 1/2	24 1/2
68-70	24 1/2	24 1/2
70-72	24 1/2	24 1/2
72-74	24 1/2	24 1/2
74-76	24 1/2	24 1/2
76-78	24 1/2	24 1/2
78-80	24 1/2	24 1/2
80-82	24 1/2	24 1/2
82-84	24 1/2	24 1/2
84-86	24 1/2	24 1/2
86-88	24 1/2	24 1/2
88-90	24 1/2	24 1/2
90-92	24 1/2	24 1/2
92-94	24 1/2	24 1/2
94-96	24 1/2	24 1/2
96-98	24 1/2	24 1/2
98-100	24 1/2	24 1/2

### GR. AMN. BELLIES

Fresh or Frozen Cured

18-20	22 1/2	22 1/2
20-22	21 1/2	21 1/2
22-24	21 1/2	21 1/2
24-26	20 1/2	20 1/2
26-28	19 1/2	19 1/2
28-30	18 1/2	18 1/2
30-32	17 1/2	17 1/2
32-34	16 1/2	16 1/2
34-36	15 1/2	15 1/2
36-38	14 1/2	14 1/2
38-40	13 1/2	13 1/2
40-42	12 1/2	12 1/2
42-44	11 1/2	11 1/2
44-46	10 1/2	10 1/2
46-48	9 1/2	9 1/2
48-50	8 1/2	8 1/2
50-52	7 1/2	7 1/2
52-54	6 1/2	6 1/2
54-56	5 1/2	5 1/2
56-58	4 1/2	4 1/2
58-60	3 1/2	3 1/2
60-62	2 1/2	2 1/2
62-64	1 1/2	1 1/2
64-66	1/2	1/2
66-68	0	0
68-70	0	0
70-72	0	0
72-74	0	0
74-76	0	0
76-78	0	0
78-80	0	0
80-82	0	0
82-84	0	0
84-86	0	0
86-88	0	0
88-90	0	0
90-92	0	0
92-94	0	0
94-96	0	0
96-98	0	0
98-100	0	0

### FAT BACKS

Fresh or Frozen Cured

6-8	13 1/2	13 1/2
8-10	14 1/2	14 1/2
10-12	14 1/2	14 1/2
12-14	15 1/2	15 1/2
14-16	15 1/2	15 1/2
16-18	16 1/2	16 1/2
18-20	16 1/2	16 1/2
20-22	16 1/2	16 1/2
22-24	16 1/2	16 1/2
24-26	16 1/2	16 1/2
26-28	16 1/2	16 1/2
28-30	16 1/2	16 1/2
30-32	16 1/2	16 1/2
32-34	16 1/2	16 1/2
34-36	16 1/2	16 1/2
36-38	16 1/2	16 1/2
38-40	16 1/2	16 1/2
40-42	16 1/2	16 1/2
42-44	16 1/2	16 1/2
44-46	16 1/2	16 1/2
46-48	16 1/2	16 1/2
48-50	16 1/2	16 1/2
50-52	16 1/2	16 1/2
52-54	16 1/2	16 1/2
54-56	16 1/2	16 1/2
56-58	16 1/2	16 1/2
58-60	16 1/2	16 1/2
60-62	16 1/2	16 1/2
62-64	16 1/2	16 1/2
64-66	16 1/2	16 1/2
66-68	16 1/2	16 1/2
68-70	16 1/2	16 1/2
70-72	16 1/2	16 1/2
72-74	16 1/2	16 1/2
74-76	16 1/2	16 1/2
76-78	16 1/2	16 1/2
78-80	16 1/2	16 1/2
80-82	16 1/2	16 1/2
82-84	16 1/2	16 1/2
84-86	16 1/2	16 1/2
86-88	16 1/2	16 1/2
88-90	16 1/2	16 1/2
90-92	16 1/2	16 1/2
92-94	16 1/2	16 1/2
94-96	16 1/2	16 1/2
96-98	16 1/2	16 1/2
98-100	16 1/2	16 1/2

n—asked, n—notional.

## LARD FUTURES PRICES

MONDAY, OCTOBER 8, 1951

Open	High	Low	Close
Oct. 17.07 1/2	17.07 1/2	16.82 1/2	16.82 1/2
Nov. 15.87 1/2	15.87 1/2	15.40	15.40
Dec. 15.47 1/2	15.47 1/2	15.22 1/2	15.27 1/2
Jan. 15.15	15.15	15.15	15.15
Mar. 15.20	15.27 1/2	15.20	15.22 1/2
May 15.25	15.25	15.15	15.15

Sales: 5,640,000 lbs.  
Open interest at close Fri., Oct. 5th: Oct. 160, Nov. 467, Dec. 586, Jan. 99, Mar. 118, May 46; at close Oct. 6th: Oct. 157, Nov. 459, Dec. 585, Jan. 102, Mar. 119, and May 46 lots.

TUESDAY, OCTOBER 9, 1951

Open	High	Low	Close
Oct. 16.50	16.50	16.27 1/2	16.35
Nov. 15.30	15.35	15.12 1/2	15.17 1/2
Dec. 15.22 1/2	15.27 1/2	14.90	14.90
Jan. 15.00	15.00	14.75	14.80
Mar. 15.22 1/2	15.22 1/2	14.90	14.90a
May 15.10	15.10	14.82 1/2	14.90a

Sales: 6,360,000 lbs.  
Open interest, at close Mon., Oct. 8th: Oct. 145, Nov. 468, Dec. 587, Jan. 103, Mar. 134, and May 47 lots.

WEDNESDAY, OCTOBER 10, 1951

Open	High	Low	Close
Oct. 16.10	16.45	16.10	16.45
Nov. 15.10	15.15	15.05	15.15b
Dec. 14.75	14.80	14.70	14.75
Jan. 14.75	14.75	14.62 1/2	14.67 1/2
Mar. 14.77 1/2	14.77 1/2	14.75	14.75b
May 14.75	14.75	14.75	14.75

Sales: 5,160,000 lbs.  
Open interest at close Tues., Oct. 9th: Oct. 143, Nov. 486, Dec. 588, Jan. 100, Mar. 134, and May 53 lots.

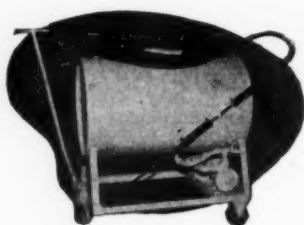
THURSDAY, OCTOBER 11, 1951

Oct.	16.27	16.32	16.27	16.30b
Nov.	15.05	15.10	15.05	15.10ax
Dec.	14.75	14.75	14.60	14.67
Jan.	14.70	14.70	14.57	14.57
Mar.	14.75	14.75	14.62	14.70
May	14.75	14.87	14.87	14.70
Open interest at close Wed. Oct.				

# New Unit

# Speeds

# Smokehouse Cleaning



**THIS OAKITE HOT-SPRAY UNIT** cleans up to 18,000 square feet of surface in  $\frac{1}{2}$  hour of spraying. Armed with this unit, one man cleans smokehouse walls *faster* than four men with scrapers.

This sanitation-plant-on-wheels is tops for cleaning belly boxes, cooking vats, steam coils, tables, conveyors, hand trucks, refrigerator trucks.

**FREE FOLDER** gives details. Write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING  
**OAKITE**  
TRADE MARK REG. U. S. PAT. OFF.  
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada

## ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.  
Chicago Office, 332 S. Michigan Ave.

## "In the good Old Days"-

In the past sixty years the meat industry has changed from a seasonal trade to a giant year-round industry. In making this change, the industry has gone through an interesting, amazing period of development. The complete historical record of this great change will be found in

## THE SIGNIFICANT SIXTY

the first and only business history of the meat packing industry. Will contain hundreds of pages, crammed with interesting useful information about the past and present. Be sure to get your copy! Free to Provisioner subscribers about Dec. 8. Extra copies \$2.25 each.

## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(Ceiling base prices)

	Oct. 10, 1951	Per lb.	City
Prime, 800 lbs./down	58.7		
Choice, 800 lbs./down	56.7		
Good	54.7		
Cow, commercial	49.7		
Cow, utility	44.7		

#### BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	58.6
Round	57.7
Trimmed full loin	56.7
Flank	51.7
Short loin	52.4
Sirloin	51.7
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	53.7
Brisket	44.7
Rib	51.7
Short plate	53.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

#### Choice:

Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	55.7
Flank	51.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	53.7
Brisket	44.7
Rib	70.7
Short plate	53.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

#### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over $\frac{1}{2}$ lb.	27.6*

\*Ceiling base prices.

#### LAMBS

(L.C.I. prices)

	City	Western
Prime lambs	63 @68	
Choice lambs	63 @68	
Hindsaddles, prime & ch.	68 @75	
Prime, all wts.	62 @68	
Good, all wts.	62 @68	
Choice, all wts.	62 @68	

For permissible additions to ceiling base prices, see OPR 24.

### FRESH PORK CUTS

(L.C.I. prices)

	Western
Hams, skinned, 14/down	51 @53
Picnics, 4/8 lbs.	39 1/2
Bellies, sq. cut, seedless,	
8/12 lbs.	29 @33 1/2
Pork loins, 12/down	53.51*
Boston butts, 4/8 lbs.	46.8
Spareribs, 3/down	45.7
Pork trim., regular	28
Pork trim., spec. 85%	47 @48 1/2

	City
Hams, skinned, 14/down	49 @54.6
Pork loins, 12/down	55.51*
Boston butts, 4/8 lbs.	45.7
Spareribs, 3/down	43.2

\*Zone ceiling.

### VEAL—SKIN OFF

(L.C.I. prices)

	Western
Prime carcass	62 @64
Choice carcass	60 @62
Good carcass	56 @60
Commercial carcass	50 @54

### DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	34 @35 1/2
137 to 153 lbs.	34 @35 1/2
154 to 171 lbs.	34 @35 1/2
172 to 188 lbs.	34 @35 1/2

### BUTCHERS' FAT

(L.C.I. prices)

Shop fat	2 1/2
Breast fat	4
Edible suet	4
Inedible suet	3 1/2

### MEAT CONSUMPTION DOWN IN 1951

Per capita meat consumption so far this year has fallen off compared with last year. More pork has been eaten than in 1950 but less of the other meats to offset gains in pork, according to information compiled by the Bureau of Agricultural Economics.

The reduced slaughter of cattle is said to be the most important factor in the big cut in supplies of meat for human use. Channeling of beef to the military has also had a restrictive effect, the Bureau adds.

D

Please enter my subscription to THE NATIONAL PROVISIONER for only \$4.50 per year.

I'll receive 52 interest packed, helpful issues—and as a subscriber, I'll receive a copy of "The Significant Sixty . . ." free—as a bonus.

Start my subscription immediately and send me my copy of "The Significant Sixty . . ." as soon as it is received from the printer.

Please Print.

SUBSCRIBER'S NAME

COMPANY

TITLE OR POSITION

STREET ADDRESS TO WHICH MAGAZINE SHOULD BE MAILED

CITY

ZONE

STATE

# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, October 11, 1951

The tallow and grease market continued as a very quiet affair early this week, with most buyers still out and showing little inclination to pick up product, especially at the higher levels offered by sellers. Some export interest was reported, with choice white grease selling at 10½¢, East. A couple tanks of special tallow also sold at 8¢, Chicago, and yellow grease at 7¢.

A large soapmaker stepped into the picture as the week progressed, picking up some materials at their ideas; fancy tallow at 9¼¢, special tallow at 8¢, and yellow grease at 6¾¢. Tank of No. 2 tallow sold at 6¢, Chicago. Bids continued at 10¼¢, East, for fancy tallow and choice grease available for export, however, no sales were confirmed.

Mexico reportedly entered the market later in the week, buying some prime tallow at 10@10¼¢, Laredo, and fancy tallow at 10½@11¢, Laredo. More of the same product was offered, and reported as unsold. The domestic market continued about the same as early in the week, with a few tanks of materials selling at soapmaker levels. Tank choice white grease sold at 10½¢ East, quick shipment.

**TALLOW:** Thursday's quotations: Fancy tallow 9¼@9½¢; prime 9@9¼¢; special, 8@8¼¢, and No. 3 tallow, 6¾@7¢, all nominal.

**GREASES:** Thursday's quotations: choice white grease 9@9¼¢; A-white, 8¼¢; B-white 7¼@7½¢; yellow grease 6¾@7¢, house grease 6½¢, and brown grease 5¼@5½¢, all nominal.

## Fertilizer Group to Meet

Current research and supply problems facing the fertilizer industry will be discussed at the 1951 fall meeting of the National Fertilizer Association, November 12, 13 and 14 at the Atlanta Biltmore hotel, Atlanta, Ga.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, October 11, 1951)

### Blood

	Unit	Ammonia
Unground, per unit of ammonia	.....	\$8.50@8.75

### Digester Feed Tankage Materials

Wet rendered, unground, loose	.....	
Low test	.....	\$9.50@9.75
High test	.....	\$9.25@9.50
Liquid stick tank cars	.....	2.75

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$115.00
50% meat and bone scraps, bulk	113.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	115.00@125.50
60% digester tankage, bagged	120.00
80% blood meal, bagged	100.00
60% standard steamed bone meal, bagged	70.00@85.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia	.....	\$6.25
Roof meal, per unit ammonia	.....	7.50

### Dry Rendered Tankage

	Per unit Protein
Cake	\$1.35@2.00
Expeller	1.55@2.00

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	30.00@35.00
Cattle jaws, skulls and knuckles, per ton	50.00@55.00
Pig skin scraps and trimmings, per lb.	7½

### Animal Hair

Winter coil dried, per ton	\$115.00@120.00
Summer coil dried, per ton	\$90.00@95.00
Cattle switches, per piece	6 @ 6½
Winter processed, gray, lb.	13 @ 14½
Summer processed, gray, lb.	9 @ 10

n—nominal.  
\*Quoted delivered basis.

## Austria Rations Fats

The Austrian government has extended the rationing of certain fats during the eighty-fourth rationing period—September 10 to October 7, 1951. This was done to continue a more equitable distribution of available supplies. The fixed ration for this period was raised by an additional allowance of 150 grams of margarine to 750 grams to offset as far as possible the effects of inadequate supplies of lard resulting from short hog deliveries.

## VEGETABLE OILS

Wednesday, October 10, 1951

Vegetable oils opened the week in a fairly steady position, with some categories showing slight gains, but eased off later.

On Monday, crude soybean oil sold for positions through June at 13½¢. Later oil was offered and sold at 13½¢ for October-December, and at the close there were offers at 13½¢, with 13½¢ the bid through June. Southeast cottonseed oil cashed at 14½¢ and Valley was also moved at this price. Trades were reported in Texas at 14¼¢ and 14½¢, but there were also reports of business in extreme southern oil at 14¢. Corn oil was firmer at 15¼¢ for October shipment and peanut oil traded in light volume at 16½¢, unchanged.

Tuesday's business was light and thinly scattered. Soybean oil sold early at 13½¢ for October through December, but October cashed later at 13½¢ and buyers were trying to bring nearby and forward shipment oil down to the 13½¢ level. Southeast cottonseed oil advanced ½¢ to 14½¢ and Valley cashed at 14½¢ and 14¼¢. Texas was quoted early at 14¼¢. Peanut oil moved for quick shipment at 16½¢ and at 16¢ for November; some observers called the market 16¼¢. Corn oil continued at 15½¢ nominal. Coconut oil was slightly firmer.

The midweek markets were lower and trading was light. Soybean oil for October and November sold down to 13½¢, but the January through June deliveries brought 13½¢. There were

## EASTERN BY-PRODUCTS MARKET

New York, Oct. 11, 1951

Dried blood was quoted Thursday at \$8.75 nominal per unit of ammonia. Low test wet rendered tankage moved at \$8.75 per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$2.00 per protein unit.

## TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane • Amsco Heptane • Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



AMERICAN MINERAL SPIRITS COMPANY

230 North Michigan Ave., Chicago 1, Illinois  
155 East 44th St., New York 17, New York

**EXTRA STRENGTH**  
for **HEAVY DUTY** **Kewanee**

• More than 80 years of boilermaking is back of every Kewanee. This Heavy Duty type has all the characteristics which make firebox boilers ideal for high pressure.

**10 to 304 H. P.**  
100, 125 and 150 lbs. W. P.  
for firing any fuel

Built of sturdy steel plate reinforced with extra stout stays and braces, they have that known strength which means long life. For 6" Scale with pipe diameter markings WRITE Dept. 96-B10-450A.

**KEWANEE BOILER CORPORATION**  
KEWANEE, ILLINOIS  
Sole Agent of American Ruminant & Standard Litterary Corporation

# MUST VACATE

## Machinery & Equipment Of Vegetable Oil Refinery & Shortening Plant

Located at Athens, Georgia

## AT LIQUIDATION PRICES!

comprising:

- (2) Steel Yard Storage Tanks, 30'x16', capacity 333,000 lbs., with steam coils.
- (2) Steel Refining Kettles, 68,000 lbs. capacity, 12'x10', with steam coils, agitators and variable speed drives, with 5-HP Sterling motor, 150-600 RPM.
- (4) Steel Refining Kettles, same as above, but belt drive.
- (2) Soap Stock Drop Tanks, 8'x4', with steam coils.
- (2) Lard Kettles, 10,000 lbs. capacity, with steam coils and agitators.

Steel Storage Tank (Soap Stock) 10'8" x14', with steam coils.

Various standard filter presses.

Deodorizing unit (Alan Porter Lee system) with super heater, etc., capacity 90,000 lbs. daily, complete with appurtenances, erected 1948, used very little.

Votator (Model S.D., mfd. by Girdler Corp.) complete with cooling unit and evaporative condenser, capacity 6,000 lbs. per hour.

Oil and shortening filling units.

200 HP Lombard steam boiler, 180 lbs. pressure, ASME, with pumps, automatic stoker and draft regulator.

(3) American Car & Foundry tank cars, 8,000 and 10,000 gallons capacity, repacked.

Large aggregate of piping, various sizes, installed 1948.

Large assortment of Rotary & Steam pumps.

Complete laboratory stocked with chemicals.

For complete information & arrangements for inspection  
Wire — Write — Phone

### Paul F. Lowinger & Co.

90 West Broadway New York 7

REctor 2-3990

large offerings for October through December at 13½c. Texas cotton oil moved at 14½c for prompt and 14c for November. Some Valley oil sold at 14½c for November and later shipment, and bids were generally lower for Southeast and Valley product. Corn oil cashed at 15½c and 15¼c and peanut oil was quoted at 16½c.

**SOYBEAN OIL:** The market showed a slight loss for the week ended Wednesday and at 13½c was ¼c under a week earlier.

**PEANUT OIL:** This market eased off a little and at 16½c was ½c under the nominal quotation of a week earlier.

**CORN OIL:** The midweek quotation of 15½c showed no change from the previous week.

**COCONUT OIL:** This market firmed up somewhat and the nominal quotation of 14c was ½c higher than a week earlier.

**COTTONSEED OIL:** Valley and Southeast oil at 14½c showed a loss of about ¼c for the week. New York futures market quotations were as follows:

#### MONDAY, OCTOBER 8, 1951

	Open	High	Low	Close	Pr. Close
Oct. ....	16.08	16.95	16.85	16.95	16.85
Dec. ....	16.87	17.15	16.87	17.07	16.94
Jan. ....	16.86	.....	.....	17.08	17.00
Mar. ....	16.95	17.23	16.95	17.19	17.08
May ....	16.98	17.29	16.98	17.21	17.12
July ....	16.94	17.25	17.12	17.20	17.10
Sept. (52) ..	16.50	.....	.....	16.90	16.65
Oct. (52) ..	16.20	.....	.....	16.50	16.85
Dec. (52) ..	16.20	.....	.....	16.50	17.07

#### TUESDAY, OCTOBER 9, 1951

Oct. ....	16.90	16.95	16.85	16.86	16.78
Dec. ....	17.02	17.05	16.90	16.97	16.88
Jan. ....	17.05	.....	.....	16.97	16.88
Mar. ....	17.20	17.23	17.02	17.11	17.00
May ....	17.16	17.19	17.06	17.14	17.08
July ....	16.16	.....	.....	17.13	17.07
Sept. (52) ..	16.70	.....	.....	16.70	16.65
Oct. (52) ..	16.90	16.95	16.85	16.86	16.46
Dec. (52) ..	17.02	17.05	16.90	16.97	16.40

#### WEDNESDAY, OCTOBER 10, 1951

Oct. ....	16.85	16.86	16.80	16.78	16.95
Dec. ....	16.90	16.93	16.82	16.88	17.07
Jan. ....	16.89	.....	.....	16.88	17.08
Mar. ....	17.00	17.08	16.98	17.00	17.19
May ....	17.10	17.10	17.01	17.08	17.21
July ....	17.05	17.07	17.07	17.07	17.20
Sept. (52) ..	16.70	16.70	16.70	16.65	16.90
Oct. (52) ..	16.50	16.50	16.50	16.46	16.50
Dec. (52) ..	16.50	16.50	16.50	16.40	16.50

#### THURSDAY, OCTOBER 11, 1951

Oct. ....	16.75	16.83	16.78	16.81	16.86
Dec. ....	16.90	16.92	16.88	16.89	16.97
Jan. ....	16.91	.....	.....	16.90	16.97
Mar. ....	17.02	17.03	17.02	17.00	17.11
May ....	17.00	17.00	17.05	17.04	17.14
July ....	17.00	17.00	17.05	17.03	17.13
Sept. (52) ..	16.65	.....	.....	16.50	16.70
Oct. (52) ..	16.75	16.83	16.78	16.81	16.86
Dec. (52) ..	16.90	16.92	16.88	16.89	16.81

\*Bid.

## VEGETABLE OILS PRODUCTION

August, 1951, factory production of vegetable oils, in pounds, (with corresponding July figures in parentheses): Cottonseed, crude, 60,200,000 (24,271,000), refined, 40,499,000 (24,446,000); peanut, crude, 9,832,000 (11,760,000), refined, 7,480,000 (4,722,000); corn, crude, 18,230,000 (17,270,000), refined, 20,547,000 (18,692,000); soybean, crude, 187,910,000 (176,357,000), refined, 154,263,000 (120,792,000); coconut, crude, 47,172,000 (27,903,000), refined, 25,874,000 (17,645,000).

Factory consumption during the month was: Cottonseed, crude, 44,582,000 (27,101,000), refined, 97,735,000 (63,465,000) peanut, crude, 7,908,000 (4,969,000), refined, 10,591,000 (7,322,000); corn, crude, 22,786,000 (20,603,000), refined, 20,766,000 (17,586,000); soybean, crude, 164,197,000 (130,592,000), refined, 148,240,000 (116,315,000); coconut, crude, 42,115,000 (28,911,000), refined, 25,151,000 (15,631,000).

August 31, 1951, factory and warehouse stocks, compared with July 31, were as follows: Cottonseed, crude, 29,133,000 (20,121,000), refined, 98,103,000 (147,024,000); peanut, crude, 8,027,000 (15,705,000), refined, 16,225,000 (22,355,000); corn, crude, 10,255,000 (13,012,000) refined, 3,784,000 (4,984,000); soybean, crude, 107,993,000 (116,688,000), refined, 85,236,000 (95,343,000); coconut, crude, 84,626,000 (85,024,000), refined, 6,809,000 (9,322,000).

## VEGETABLE OILS

Wednesday, October 10, 1951

Crude cottonseed oil, carloads, f.o.b. mills	14½
Valley	14½
Southeast	14½
Texas	14½
Corn oil in tanks, f.o.b. mills	15½
Peanut oil, f.o.b. Southern Mills	16½
Soybean oil, Decatur	13½
Coconut oil, f.o.b. Pacific Coast	13½
Cottonseed foots	
Midwest and West Coast	1½ @ 2
East	1½ @ 2

b—bid. n—nominal.

## OLEOMARGARINE

Wednesday, October 10, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

## » HUNTER « CARGO COOLERS

CONTROLLED DRY ICE REFRIGERATION  
DEPENDABLE • ACCURATE • ECONOMICAL

Write for Literature, Full Information  
HUNTER MANUFACTURING CO.  
1550 E. 17th ST. • CLEVELAND 14, OHIO



# HIDES AND SKINS

Market steady, but undertone weak—Volume estimated at about 40,000—Late last week, light cows dropped full cent—All prices steady this week—Outside markets slow and lower.

## CHICAGO

**PACKER HIDES:** The packer hide market was in delicate balance all week, with light demand just about offset by light offerings. Trading, what little took place, was all steady, but the going was tough and sales were made only in the face of considerable buyer resistance.

At the close of the week, with most orders filled, some traders were of the opinion that it might take price concessions on the part of the packers to stimulate any new trading. But, at the same time, it was generally agreed that packers were relatively well sold and could afford to wait further developments.

In summary, while the undertone leans a little toward the weak side, the market price structure hinges on any change in the supply or demand. At present the packer kill is very reduced, and the same holds true for tanners' wettings. If either of these should change one way or the other, it is thought that the market will reflect the change quickly.

Late last week about 27,000 light

cows sold 33½@34c range, down a full cent from last levels. This week there was further selling, but not to any large extent, at the same prices. In other trading this week heavy cows, branded cows, butts and Texas steers, light and ex-light Texas steers, and heavy native steers all sold steady basis. The greatest volume was in the heavy cows, which sold at 34c, ceiling.

**SMALL PACKER, COUNTRY-WEST COAST:** Although these markets have not been active for about three weeks now, they turned even slower as this week progressed. Earlier, one or two big tanners had been buying some hides at 10 per cent discount; however, they lowered their bids to 15 per cent and even 20 per cent below Table 1. This was a little too much of a change for the packers, with the result that trading activity fell off sharply.

There were still a few trades being made at 10 per cent off, but only for top selections and from good shipping points. Offerings were generally being held 5 to 10 per cent below ceilings, but the 5 per cent was definitely too high, particularly at weekend. From indications, and as mentioned in packer hides, both supply and demand is down

considerably from a year ago. A change in either could have sharp repercussions on the entire price structure as it now exists at a weak 10 to 15 per cent below Table 1.

**CALF AND KIPSKINS:** It was the same story in this market once again—no action. As has been reported several times now, the majority opinion is that when sales are made they will be above last levels; however, there are still no sales to substantiate this feeling. If the markets should turn weak again, it could well be that the present nominal quotations will again be the point at which skins are traded.

**SHEEPSKINS:** For two or three weeks now there has been a slow, almost imperceptible improvement in this market. Just about when this feeling began to crystalize the break in the Australian market this week set it back again. Nevertheless both sales and thinking were on a higher plane throughout the week.

The holidays this week, Jewish and Columbus, the higher asking prices, and the confusion caused by the break in the Australian market, all acted as a hindrance to trading. A few sales were reported, however. Number 1 shearlings sold at \$3.35, with \$3.50 obtained in at least one instance. Clips sold \$3.85 and, in at least one sale, \$4 was obtained. The 2's and 3's sold \$2.25 and \$1.65 two or three different times. Pickled skins and dry pelts were called steady, nominal basis.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cur. week
	Week ended Oct. 11, 1951	Previous Week	
Nat. str.	33 1/2	33 1/2	30 @33 1/2
Hvy. Texas str.	29	29	28
Hvy. butt, brand'd str.	29 1/2	29 1/2	28
Hvy. Col. str.	28	28	27 1/2
Ex. light Tex. str.	35	35	33 1/2
Brand'd cows	31 1/2	31 1/2	30 1/2 @31
Hvy. nat. cows	34	34	30
Lt. nat. cows	33 1/2 @34	34 1/2 @35	33 @34
Nat. bulls	24	24	21
Brand'd bulls	23	23	20
Calfskins, Nor.	500	500	75 1/2 @80 1/2
15/under	43 1/2	43 1/2	59 1/2
Kips, Nor.	41	41	57
branded	41	41	57

\*Ceiling prices.

## SMALL PACKER HIDES

70 lbs. and over	*37 1/2	*37 1/2	....
35-50 lbs.	*28 1/2	*28 1/2	....
Bulls 58/over	*23	*23	....

\*Ceiling prices. Market 10@15 per cent below ceilings.  
When pricing on ceiling basis, subtract 1/4c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, dat for No. 1's and No. 2's.

## SMALL PACKER SKINS

Calfskins under	40 @42	40 @42	....
15 lbs.	34 @36	34 @36	....
Kips, 15/30	1.25 @1.50	1.25 @1.50	....
Stunks, regular	600	600	....
Stunks, hairless	600	600	....

## SHEEPSKINS

Pkr. shearlings, No. 1	3.35 @ 3.50	3.25 @ 3.50	4.75
Dry Pelts	40 @42	40 @42	40 @42
Horsehides, untrmd.	11.00	11.00	12.50 @13.00

a—nominal.

## In Materials-Handling

## the Colson® LIFT-JACK System

Lets 1 man do the work of 2

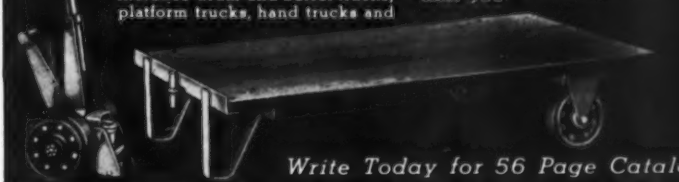


Through production, in and out of storage, on and off freight cars or trucks, Colson Lift-Jacks with wood or steel semi-live skids can easily double the efficiency of conventional hand trucks. You save time, money and space.

Other cost-saving materials-handling equipment by Colson includes drum and barrel trucks, platform trucks, hand trucks and

precision built roll-easy wheels and casters for every type of industrial application.

Why not consult a Colson engineer to see how up to date materials-handling equipment can speed up your operations and lower your costs. Write us or consult your phone book for the Colson Representative near you.



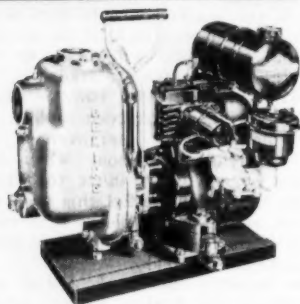
Write Today for 56 Page Catalog

**THE COLSON CORPORATION**

ELYRIA, OHIO

CASTERS . . . . . LIFT-JACK SYSTEMS . . . . . INDUSTRIAL TRUCKS

# PUMP NOTES by DEMING



## Ready for Action.. Anywhere.. Anytime

Easily handled by one man, the Deming Fig. 3304 Self-Priming Centrifugal Pump illustrated is always ready for action on a wide variety of drainage and water handling jobs.

### PERFORMANCE RATINGS

Gallons per Minute	Total Head in Feet
10 .....	80
20 .....	75
30 .....	70
40 .....	65
50 .....	57
60 .....	50
70 .....	40
80 .....	30
90 .....	15

Fig. 3304 is a close coupled pump, made in bronze fitted, all iron, or all bronze construction, as required.

Impeller is mounted directly on engine shaft. Double mechanical type seals are furnished exclusively with all pumps. Unit shown has Briggs & Stratton, Model "NP" 1½ H.P., 4-cycle, air cooled gasoline engine having a high tension magneto.

This is one of various types of Deming Self-Priming Centrifugal Pumps described in Bulletin No. 3300-B. Write for a copy.

**THE DEMING COMPANY**  
506 BROADWAY • SALEM, OHIO



# WEEK'S CLOSING MARKETS

## "Short-feds," A New Idea At 1951 International

This year's International Livestock Exposition, staged annually at the International Amphitheater, Union Stock Yards, Chicago, will feature a new "Short-fed Special" competition for the first time in the long history of the big show.

Already 14 feeders from five states have registered 25 carloads of fat cattle for the exhibit and judging.

The "Short-fed" class is designed to encourage and demonstrate economical methods of producing quality beef under today's feeding conditions. It was originated by William Wood Prince, director of the International.

Usual cattle entries in the International are judged on conformation and finish alone, but the top "Short-fed" carload will be selected on the basis of amount of gain and how cheaply the pounds were put on, in addition to flesh and type.

Cash prizes for the 1951 International total over \$100,000, according to William E. Ogilvie, secretary and manager of the Exposition.

Entries for all individual classes will be accepted until November 1, and for the regular classes up to November 17. Premium lists and entry forms will be furnished on application at show headquarters, Union Stock Yards, Chicago 9, Illinois.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 6, 1951, were 4,516,000 lbs.; previous week, 4,439,000 lbs.; same week 1950, 6,021,000 lbs.; 1951 to date, 198,624,000 lbs.; same period 1950, 227,955,000 lbs.

Shipments for the week ended October 6 totaled 3,046,000 lbs.; previous week, 3,197,000 lbs.; corresponding week 1950, 4,227,000 lbs.; this year to date, 152,546,000 lbs.; corresponding period a year ago, 177,840,000 lbs.

## LIVESTOCK CAR LOADINGS

A total of 16,112 cars were loaded with livestock during the week ended September 22, 1951, according to the Association of American Railroads. This was an increase of 1,549 cars from the same week in 1950 and an increase of 583 cars from the corresponding week in 1949.

## ST. LOUIS HOGS IN SEPTEMBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	September	
Hogs received .....	207,108	194,882
Highest price .....	\$21.50	\$24.25
Lowest price .....	20.60	20.50
Average price .....	20.76	21.88
Average weight, lbs. ....	208	206

## FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$21.15; the average, \$20.55. Provision prices were quoted as follows: Under 12 pork loins, 51½; 10/14 green skinned hams, 43; Boston butts, 43@44; 16/- down pork shoulders, 35@36; 3/down spareribs, 40½; 8/12 fat backs, 14½@15; regular pork trimmings, 22½; 18/20 DS bellies, 25 nominal; 4/6 green picnics, 29¼@29½; 8/up green picnics, 27.

P.S. loose lard: No quotations due to legal holiday.

## Cottonseed Oil

Holiday: Market closed.

## Mexican Meat Plants Ask For Export Permits

Press reports from Mexico City point to the fact that meat packing plants in northern Mexico are again negotiating with the Ministries of National Economy and Finance to obtain export permits for canned and cured meat, a bulletin on foreign crops and market published by the U. S. Department of Agriculture has revealed. Official sources confirm this information.

Plants are requesting permits to export about 400,000 head of cattle during the next 12 months in the form of cured beef. Mexican sources doubt that this number of cattle can be found in the northwestern part of that country for slaughter. It is believed that the government will grant sufficient export licenses to cover the maximum amount of meat for export.

## Dane Hog Outlook Better

Danish hog numbers, by the July 1951 census, have leveled off somewhat after declining about 12 per cent during the first six months of the year, according to a bulletin published by the U. S. Department of Agriculture. Denmark's hog population dropped about 21,000 head from the May census but was practically the same as in July, 1950.

The number of bred sows and total sows declined about 12 and 13 per cent compared with the May count, indicating that producers are not inclined to force production but are waiting for economic conditions to clear up. Normally the number of sows would have increased by this time of the year.

The number of suckling pigs has increased by about 120,000 head since May, while the population of young pigs and slaughter hogs last July showed a decrease of about 124,000 since May, the report states.

Take an interesting few minutes trip Up and Down the Meat Trail.



MORE  
SALES  
IN  
FINE  
SHORTENING!



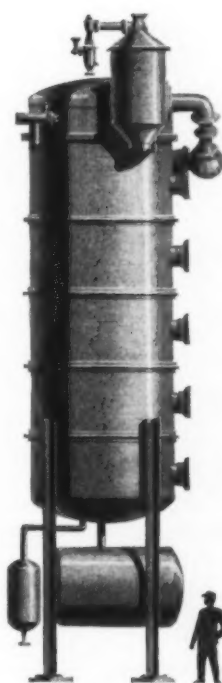
**T**AKE A TIP from packers who use the VOTATOR Semi-continuous Deodorizer—deodorizing lard to produce high grade shortening means greater sales. Lard-base shortening has the appeal of white, smooth, creamy texture, neutral flavor, and high smoke point.

The qualities that add up to increased sales can be achieved quickly and *economically*. The VOTATOR Semi-continuous Deodorizer saves you more than 50 per cent on stripping and vacuum steam compared to batch methods. There are proportionate savings in condenser cooling water, too.

#### PROFIT PARTNER

Profit partner of the VOTATOR Semi-continuous Deodorizer is VOTATOR Chilling and Plasticizing Apparatus, which produces high grade shortening on a continuous basis. Chilling and plasticizing are accomplished in a matter of seconds. Uniform results for every run are assured because identical operating conditions are mechanically maintained. The completely closed processing system excludes atmospheric moisture or impurities, thus protecting product quality.

Write today for complete information about Girdler's high speed team in fats and oils. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



VOTATOR  
Semi-  
continuous  
Deodorizer.

Developed  
and built  
by the  
producers  
of VOTATOR  
Chilling and  
Plasticizing  
Apparatus.

VOTATOR—Trademark applying only to products of The Girdler Corporation.

THE **GIRDLER** CORPORATION  
Votator Division

# LIVESTOCK MARKETS

## Weekly Review

### Proposed Hog Grading

(Continued from page 15)

fications. The slaughter grades (live animal grades) are based on and relate directly to the carcass grades.

The grades for slaughter barrows and gilts and their corresponding carcasses are summarized as follows:

**Choice No. 1**—Slaughter hogs with about the minimum finish required to produce high quality pork cuts. Carcasses have a relatively high ratio of lean to fat and usually yield about 50 per cent of their carcass weight in the four lean cuts of hams, loins, picnics and Boston butts.

**Choice No. 2**—Slaughter hogs producing high quality pork but because they are slightly overfat, cuts from these carcasses require somewhat heavier trimming. Carcasses usually yield about 45 to 48 per cent of their carcass weight in trimmed loins, hams, picnics and Boston butts.

**Choice No. 3**—Slaughter hogs producing high quality pork but decidedly overfat. Carcasses yield a somewhat low proportion of lean cuts and a high proportion of fat cuts. These carcasses normally yield less than 45 per cent of their weight in the four lean cuts.

**Medium**—Slaughter hogs which are slightly underfinished and as a result produce flabby and slightly soft cuts with little marbling. These cuts are of medium quality. The yield of lean cuts is proportionately high but the ratio of total lean and fat to bone is slightly low.

**Cull**—Hogs of this grade are decidedly underfinished, and although they produce carcasses with a high ratio of lean to fat, the cuts are very inferior in quality and are suitable only for use in processed meats.

According to the USDA, two major purposes in developing the new grade standards are to facilitate hog marketing by providing uniform standards for market hogs and pork carcasses and to provide a basis for more effective market news reports on volume and

prices of various grades of hogs and pork cuts. The use of these grades in the marketing of hogs will be on a

voluntary basis, the same as with other species of livestock.

Comments and views should be sent to the Director, Livestock Branch, Production and Marketing Administration, U. S. Department of Agriculture, Washington 25, D. C.

### FEDERALLY INSPECTED SLAUGHTER

#### CATTLE

	1951	1950
January .....	1,159,942	1,102,515
February .....	887,448	938,975
March .....	904,616	1,081,525
April .....	894,485	969,089
May .....	985,509	1,075,370
June .....	786,861	1,065,815
July .....	920,108	1,070,104
August .....	1,063,868	1,183,844
September .....	956,381	1,195,803
October .....	1,169,431	1,169,431
November .....	1,150,857	1,150,857
December .....	1,109,693	1,109,693

#### CALVES

	1951	1950
January .....	433,247	465,086
February .....	374,435	443,225
March .....	447,353	585,673
April .....	405,942	493,936
May .....	414,100	496,445
June .....	406,000	484,798
July .....	408,035	442,721
August .....	421,856	484,247
September .....	373,463	488,119
October .....	515,199	515,199
November .....	504,875	504,875
December .....	445,262	445,262

#### HOGS

	1951	1950
January .....	6,584,153	5,844,251
February .....	4,159,167	4,191,117
March .....	5,116,768	5,019,629
April .....	4,988,750	4,316,281
May .....	4,952,493	4,338,414
June .....	4,699,805	4,154,180
July .....	3,826,220	3,314,489
August .....	4,235,663	3,625,541
September .....	4,398,150	4,137,316
October .....	5,101,844	5,101,844
November .....	6,144,076	6,144,076
December .....	6,777,201	6,777,201

#### SHEEP AND LAMBS

	1951	1950
January .....	1,067,817	1,077,418
February .....	739,863	863,092
March .....	738,052	938,530
April .....	666,862	833,862
May .....	657,235	941,304
June .....	810,752	1,018,648
July .....	863,306	959,738
August .....	888,863	1,076,458
September .....	827,065	1,062,668
October .....	1,080,588	1,080,588
November .....	960,295	960,295
December .....	918,074	918,074

#### — YEAR TO DATE —

	1951	1950
Cattle .....	8,619,218	9,673,040
Calves .....	3,684,111	4,384,250
Hogs .....	43,961,159	38,941,209
Sheep .....	7,239,505	8,771,386

### Trends in Canadian Livestock Industry

Five important developments have taken shape in the Canadian livestock industry during the past eight months, it has been observed by U. S. Department of Agriculture. They are:

1—A sharp decline in the slaughter of cattle and calves, especially the latter, and also in exports of cattle and calves to the United States.

2—A sharp decline in the slaughter of sheep and lambs.

3—A sharp increase in exports of beef to the United States.

4—A moderate decrease in slaughter of hogs; and

5—Advancing livestock prices that not only carried prices on all classes to new peaks, even in relation to prices paid by the United States trade.

These developments point to increases in livestock numbers in the Dominion. Cattle numbers, declining for six years, have shown a small increase already as early as last December. Sheep numbers, believed to have reached the bottom, are expected to rise, and hog production is expected to advance.

United States slaughter and price regulations, the report stated, resulted in abnormal price relationships between Toronto and Chicago. Canadian prices ranged higher in some instances.

### Iowa Oleo Restrictions

Resolutions urging the next session of the Iowa legislature to repeal the state's present law prohibiting the sale of colored oleomargarine and to abolish the state tax of 5c per lb. now imposed on oleomargarine sales were adopted by Iowa Retail Food Dealers Ass'n.

**Serving All**  
**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE  
**Important Markets!**

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

**we have all the makings . .**



**Daniels**

MANUFACTURING CO.

Rhineland, Wisconsin

**PREFERRED PACKAGING SERVICE**

Printed sheets or rolls

- ☐ transparent glassine
- ☐ snowdrift glassine
- ☐ superkleer glassine
- ☐ lord pak
- ☐ bacon pak
- ☐ ham pak grease-proof
- ☐ sylvania cellophane
- ☐ special "heat-seal" papers



## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 11, were reported by the Production and Marketing Administration as follows:

HOOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS & GILTS:

#### Choice:

120-140 lbs.	...\$18.25-19.25	\$15.00-18.50	\$.....	\$.....	\$.....
140-160 lbs.	...19.25-20.25	18.00-20.00	18.50-19.50	18.00-19.25	.....
160-180 lbs.	...20.25-21.00	19.50-20.50	19.00-20.25	19.00-20.25	.....
180-200 lbs.	...20.75-21.25	20.25-20.75	20.00-20.50	20.00-20.75	19.00-20.85
200-220 lbs.	...21.00-21.25	20.50-20.75	20.25-20.85	20.75-21.00	19.00-20.85
220-240 lbs.	...21.00-21.15	20.60-20.75	20.50-20.85	20.75-21.00	20.50-20.65
240-270 lbs.	...20.50-21.10	20.60-20.75	20.35-20.75	20.75-21.00	20.50-20.65
270-300 lbs.	...20.00-20.65	20.25-20.75	20.00-20.50	20.00-20.75	.....
300-330 lbs.	...19.25-20.25	19.75-20.35	19.75-20.25	19.00-20.25	.....
330-360 lbs.	...19.00-19.50	19.00-20.00	19.50-20.00	19.00-20.25	.....

#### Medium:

160-220 lbs.	...18.25-21.00	18.50-20.25	19.50-20.50	17.50-20.50	.....
--------------	----------------	-------------	-------------	-------------	-------

#### SOVS:

#### Choice:

270-300 lbs.	...19.25 only	19.75-20.00	18.50-19.00	19.50-20.00	17.00-18.75
300-330 lbs.	...19.25 only	19.50-20.00	18.25-18.75	19.50-20.00	17.00-18.75
330-360 lbs.	...18.75-19.25	18.75-19.50	17.75-18.50	18.75-19.50	17.00-18.75
360-400 lbs.	...18.25-19.00	18.00-19.00	17.50-18.00	17.50-19.00	17.00-18.75
400-450 lbs.	...18.00-18.75	17.75-18.25	17.00-17.75	16.25-18.00	16.00-17.25
450-550 lbs.	...17.75-18.50	16.75-17.75	16.75-17.25	15.50-16.75	16.00-17.25

#### Medium:

250-500 lbs.	...16.50-19.00	16.00-19.25	16.50-18.00	15.00-19.50	15.00-16.00
--------------	----------------	-------------	-------------	-------------	-------------

### SLAUGHTER CATTLE AND CALVES:

#### STEERS:

#### Prime:

700-900 lbs.	...36.25-38.00	36.50-38.50	36.25-38.00	36.25-37.50	37.00-38.00
900-1100 lbs.	...36.50-38.25	37.00-39.75	36.50-38.50	36.50-38.50	37.25-38.50
1100-1300 lbs.	...37.00-38.50	37.75-40.25	36.75-38.75	37.25-39.25	37.50-38.50
1300-1500 lbs.	...37.25-39.00	38.00-40.25	37.00-38.75	37.25-39.25	37.50-39.00

#### Choice:

700-900 lbs.	...34.00-36.50	33.50-37.00	32.75-36.50	33.00-36.50	35.00-37.25
900-1100 lbs.	...34.25-37.00	34.00-37.75	33.00-36.50	33.00-37.25	35.00-37.50
1100-1300 lbs.	...34.50-37.00	34.25-38.00	33.25-36.75	33.25-37.25	35.00-37.50
1300-1500 lbs.	...34.75-37.25	34.50-38.00	33.50-37.00	33.25-37.25	35.00-37.50

#### Good:

700-900 lbs.	...31.00-34.25	31.00-34.00	30.00-32.75	30.75-33.00	32.00-35.00
900-1100 lbs.	...31.25-34.50	31.25-34.25	30.50-33.00	31.00-33.00	32.25-35.00
1100-1300 lbs.	...31.50-34.75	31.50-34.50	30.50-33.25	31.00-33.25	32.50-35.00

#### Commercial,

all wts.	...27.50-31.50	27.50-31.50	27.00-30.50	28.00-31.00	27.50-32.50
----------	----------------	-------------	-------------	-------------	-------------

#### Utility, all wts.

all wts.	...25.00-27.50	25.00-27.00	23.50-27.00	26.00-28.00	24.50-27.50
----------	----------------	-------------	-------------	-------------	-------------

#### HEIFERS:

#### Prime:

300-600 lbs.	...36.50-37.50	36.00-37.75	35.75-37.50	35.50-36.75	36.50-37.50
600-1000 lbs.	...37.00-38.00	36.50-38.50	36.00-38.00	36.00-37.25	37.00-38.00

#### Choice:

200-600 lbs.	...33.50-36.50	33.00-36.50	32.25-36.00	32.00-35.50	34.50-36.50
600-1000 lbs.	...34.00-37.00	33.50-36.50	32.50-36.00	32.00-36.00	34.75-37.00

#### Good:

500-700 lbs.	...30.50-34.00	30.50-33.50	29.50-32.50	30.50-32.00	32.00-34.50
700-900 lbs.	...31.00-34.00	31.00-33.50	29.50-32.50	30.50-32.00	32.00-34.75

#### Commercial,

all wts.	...26.50-31.00	27.00-31.00	26.00-29.50	27.50-30.50	27.00-32.00
----------	----------------	-------------	-------------	-------------	-------------

#### Utility, all wts.

all wts.	...24.00-26.50	24.00-27.00	23.00-26.00	24.00-27.50	23.50-27.00
----------	----------------	-------------	-------------	-------------	-------------

#### COWS:

Commercial,	all wts.	...26.50-29.50	27.00-30.00	26.00-29.00	26.50-29.00
-------------	----------	----------------	-------------	-------------	-------------

#### Utility, all wts.

all wts.	...22.50-26.50	22.75-26.75	21.25-26.00	21.00-26.50	21.50-26.50
----------	----------------	-------------	-------------	-------------	-------------

#### Canner & cutter,

all wts.	...16.50-22.50	19.00-23.00	16.00-21.25	16.00-21.00	16.00-21.50
----------	----------------	-------------	-------------	-------------	-------------

#### BULLS (Yrks. Excl.) All Weights:

Good	...29.25-30.50	.....	28.75-29.50	28.00-29.00	.....
Commercial	...27.50-29.00	.....	27.50-28.00	27.50-29.00	.....
Utility	...25.00-27.50	.....	25.00-27.50	25.00-28.00	.....
Cutter	...23.00-25.50	23.50-26.00	21.50-23.00	22.50-25.00	22.00-25.00

#### VEALERS (All Weights):

Choice & prime	...38.00-42.00	36.00-38.00	34.00-36.00	31.00-36.00	35.00-37.00
Com'l & good	...29.00-38.00	30.00-36.00	28.00-34.00	27.00-31.00	27.00-35.00

#### CALVES (500 Lbs. Down):

Choice & prime	...32.00-36.00	31.00-36.00	31.00-35.00	30.00-34.00	32.00-35.00
Com'l & good	...27.00-32.00	28.00-32.00	26.00-31.00	26.00-30.00	27.00-32.00

#### SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):	Choice & prime	...30.00-31.50	31.00-32.00	30.00-31.25	31.00-32.00
------------------------	----------------	----------------	-------------	-------------	-------------

Good & choice*	...28.00-30.00	29.00-30.50	28.00-30.50	29.50-31.00	29.00-31.00
----------------	----------------	-------------	-------------	-------------	-------------

#### EWES (Shorn):

Good & choice	...12.50-14.75	14.50-16.50	13.50-15.00	14.50-15.50	15.50-16.00
Cull & utility	...9.00-12.50	12.00-14.00	9.00-13.00	10.00-14.50	9.50-15.25

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

\*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## MAX J. SALZMAN SAUSAGE CASING BROKER

Tel. Sacramento 2-4800  
Cable NATSAL

2618 W. Madison St.  
Chicago 12, Ill.



## BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS  
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

## THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



## MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

## LARD FLAKES

### IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

## THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

## BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

# LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended October 4 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Gd. Handy weights
Toronto	\$33.75	\$36.10	\$30.35	\$33.45
Montreal	31.50	37.35	30.11	32.05
Winnipeg	32.50	35.00	28.60	32.71
Calgary	33.46	35.19	29.80	30.92
Edmonton	32.35	37.60	29.85	29.10
Lethbridge	32.30	32.25	30.85	29.00
Pr. Albert	33.00	33.50	27.10	28.75
Moose Jaw	31.75	34.00	27.10	28.10
Saskatoon	31.75	35.50	27.35	28.10
Regina	32.25	33.25	27.10	29.50
Vancouver	33.75	36.90	...	30.10

\*Dominion Government premiums not included.

Order Buyer of Live Stock

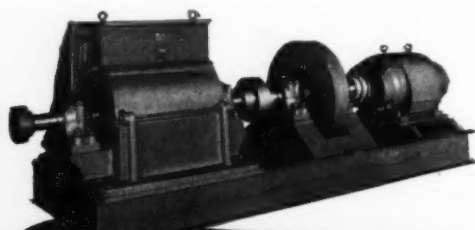
L. H. McMURRAY, Inc.

40 Years' Experience  
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT  
INDIANA

Tel. FR anklin 2927

Tel. 2233



M & M meat grinders

Make a hard job easy with an M & M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

mitts & merrill

1001 South Water • SAGINAW, MICHIGAN

# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Oct. 6:

CATTLE	Week ended Oct. 6	Prev. Week	Cor.
Chicago	15,374	18,257	21,412
Kansas City	14,033	18,712	18,933
Omaha	18,231	11,043	19,846
E. St. Louis	8,704	8,444	7,006
St. Joseph	6,531	6,608	7,821
St. Louis	11,897	12,853	10,969
Wichita	4,873	3,790	3,680
New York & Jersey City	7,772	11,190	6,885
Okla. City	8,268	8,479	5,684
Cincinnati	4,325	6,311	4,116
Denver	7,877	7,588	7,715
St. Paul	10,250	10,256	14,811
Milwaukee	3,330	4,668	3,569
Total	121,468	128,199	131,697

HOGS	Week ended Oct. 6	Prev. Week	Cor.
Chicago	42,939	38,872	42,467
Kansas City	10,272	14,672	12,324
Omaha	42,174	44,069	35,242
E. St. Louis	27,420	29,187	31,662
St. Joseph	26,071	27,022	28,372
St. Louis	22,967	27,201	21,398
Wichita	10,163	13,392	9,701
New York & Jersey City	50,942	52,741	44,581
Okla. City	13,285	12,659	11,638
Cincinnati	17,125	18,216	17,669
Denver	10,930	11,822	10,792
St. Paul	32,808	30,433	31,979
Milwaukee	6,654	8,414	9,136
Total	313,840	328,730	326,771

SHEEP	Week ended Oct. 6	Prev. Week	Cor.
Chicago	4,276	3,680	5,033
Kansas City	4,336	4,413	11,353
Omaha	11,922	12,060	12,752
E. St. Louis	3,251	4,136	5,881
St. Joseph	9,062	7,509	11,047
St. Louis	2,906	2,580	4,418
Wichita	603	748	1,468
New York & Jersey City	43,211	44,699	35,578
Okla. City	3,111	3,530	2,900
Cincinnati	647	283	980
Denver	12,126	15,876	18,557
St. Paul	3,890	4,549	13,830
Milwaukee	972	992	1,249
Total	100,403	106,046	124,152

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, October 11, were as follows:

CATTLE:	Steers, ch. & pr.	\$37.50@38.00
	Steers, gd. & ch.	33.75@36.00
	Cows, com'l	31.00@31.50
	Cows, utility	23.00@23.00
	Bulls, com'l	27.00@30.00
	Bulls, utility	25.00@26.50
	Cows, cutter	17.25@18.00
	Heifers, gd.	30.00@32.00
VEALERS:	Prime	\$40.00@41.00
	Gd. & pr.	35.00@40.00
	Com'l & good	28.00@35.00
	Cull & utility	19.00@25.00
HOGS:	Gd. & ch., 185/200	\$21.50@22.25
	Sows, 400/down	18.25@18.75
SHEEP:	Choice & prime	\$33.00@34.00
	Cull & gd.	27.00@30.00

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended October 5:

Cattle Calves Hogs* Sheep	Salable	Total (incl. directs)	Prev. wk.	Salable	Total (incl. directs)
	270	1,132	1,130	405	2,974
	2,974	2,538	23,605	19,848	400
	1,201	607	348	5,644	2,989
	24,814	22,151			

\*Including hogs at 31st street.

# CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

## RECEIPTS

Cattle Calves Hogs Sheep	Oct. 3	Oct. 4	Oct. 5	Oct. 6	Oct. 7	Oct. 8	Oct. 9	Oct. 10	Oct. 11
	8,778	1,512	945	81	11,411	4,833	4,000	2,500	
	257	338	166	121	268	328	300	400	
	12,058	11,516	11,131	7,392	15,769	21,852	12,000	9,000	
	2,951	1,518	2,936		2,348	2,523	1,400	1,900	

\*Week so far... 24,744 1,296 58,651 8,171  
Week ago... 28,941 1,516 52,137 10,765  
1950... 34,633 1,270 44,740 11,335  
1949... 30,773 2,764 59,700 9,997

\*Including 310 cattle, 14,317 hogs and 1,425 sheep direct to packers.

## SHIPMENTS

Cattle Calves Hogs Sheep	Oct. 3	Oct. 4	Oct. 5	Oct. 6	Oct. 7	Oct. 8	Oct. 9	Oct. 10	Oct. 11
	4,215	2,181	1,305	202	4,342	3,527	1,900	2,000	
	83	74	89	1	983	29	100	1,500	
	1,612	1,262	1,459	456	760	953	1,000	1,000	

Week so far... 13,609 220 3,796 2,800  
Week ago... 13,643 415 4,313 4,271  
1950... 14,942 125 4,323 1,148  
1949... 11,031 348 7,176 2,944

## OCTOBER RECEIPTS

Cattle Calves Hogs Sheep	1951	1950
	54,684	72,635
	3,609	4,180
	123,311	112,896
	21,972	21,917

## OCTOBER SHIPMENTS

Cattle Calves Hogs Sheep	1951	1950
	28,816	29,171
	9,922	9,597
	7,862	3,221

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, October 11:

Packers' purchase	Week ended Oct. 11	Week ended Oct. 4
	44,639	36,229
Shippers' purchase	5,036	6,061
Total	50,575	42,300

# LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, October 11, were reported as shown in the table below:

CATTLE:	Steers, common	\$33.00 only
	Heifers, common	32.50 only
	Cows, com'l	28.00@29.00
	Cows, util.	25.00@27.00
	Cows, can. & cut.	19.00@23.00
	Bulls, utility & com'l	27.00@31.00
VEALERS:	Gd. & l. pr.	\$35.00@37.00
HOGS:	Gd. & ch., 200/240	\$22.25@22.50
	Sows, med. & ch.	16.50@17.50

## CANADIAN KILL

Inspected slaughter in Canada, week ended September 29:

CATTLE	Wk. Ended Same Wk. Sept. 29	Last Yr.
Western Canada	11,475	11,700
Eastern Canada	13,713	14,656
Total	25,188	26,416
HOGS	Western Canada	20,136
	Eastern Canada	44,974
Total	64,210	77,177
SHEEP	Western Canada	3,760
	Eastern Canada	17,322
Total	21,291	31,558

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 6, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 4,998; Swift, 1,151; Wilson, 2,867; Agra, 7,410; Shippers, 6,186; Others, 20,327.  
Total: 15,374 cattle; 1,286 calves; 42,939 hogs; 4,276 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour .. 3,171 1,218 3,559 2,062  
Swift .. 2,028 1,372 5,742 2,192  
Wilson .. 1,072 .. .. 911 142  
Others\* .. 5,175 .. .. ..  
Total .. 11,446 2,590 10,272 4,336

\*Does not include 25,488 stockers and feeders Kansas City Stock Yards Co.

### OMAHA

Cattle and Calves Hogs Sheep  
Armour .. 3,792 6,994 1,662  
Cudahy .. 2,296 5,735 1,508  
Swift .. 2,969 5,658 3,148  
Wilson .. 1,381 4,028 1,131  
Cornhusker .. 511 .. ..  
Eagle .. 46 .. ..  
Gr. Omaha .. 170 .. ..  
Hoffman .. 108 .. ..  
Rothschild .. 574 .. ..  
Roth .. 1,255 .. ..  
Kings .. 624 .. ..  
Merchants .. 121 .. ..  
Midwest .. 55 .. ..  
Omaha .. 117 .. ..  
Union .. 438 .. ..  
Others .. 9,863 .. ..  
Total .. 14,464 32,078 7,389

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour .. 2,114 1,761 6,094 1,796  
Swift .. 2,080 2,135 7,925 1,455  
Hunter .. 614 .. 3,876 ..  
Heil .. .. .. 2,516 ..  
Krey .. .. .. 3,961 ..  
Laclede .. .. .. 1,445 ..  
Seifoff .. .. .. 1,603 ..  
Total .. 4,808 3,896 27,420 3,251

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift .. 1,381 224 10,875 4,609  
Armour .. 2,530 246 9,137 2,557  
Others .. 5,191 283 6,341 725  
Total\* .. 9,108 753 26,352 7,891

\*Does not include 5,114 direct hogs and 1,896 sheep.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Armour .. 1,697 2 3,729 585  
Cudahy .. 2,069 2 7,383 1,045  
Swift .. 1,384 2 3,963 915  
Shippers .. 6,588 130 7,869 421  
Others .. 219 .. .. 23 ..  
Total .. 11,897 136 22,967 2,966

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour .. 2,544 594 1,768 190  
Wilson .. 2,497 525 1,878 157  
Others .. 76 .. 1,190 1  
Total\* .. 5,110 1,119 4,836 348

\*Does not include direct 1,015 cattle, 1,017 calves, 8,449 hogs and 2,763 sheep.

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy .. 1,193 750 3,014 663  
Guggenheim .. 288 .. ..  
Dunn .. 34 .. ..  
Oetertag .. 110 .. ..  
Dold .. 110 .. ..  
Sunflower .. 11 .. ..  
Pioneer .. 19 .. ..  
Excel .. 850 .. ..  
Others .. 3,663 .. ..  
Total .. 6,268 750 4,136 1,273

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour .. 71 .. 110 ..  
Cudahy .. 299 .. 118 ..  
Swift .. 193 307 145 ..  
Wilson .. .. .. ..  
Acme .. 205 70 .. ..  
Atlas .. 551 .. 436 ..  
Clougherty .. 22 .. 332 ..  
Coast .. 145 .. .. ..  
Harman .. .. .. ..  
Luer .. 24 94 549 ..  
United .. 281 .. 259 ..  
Others .. 3,245 704 30 ..  
Total .. 5,026 1,175 1,979 ..

### DENVER

Cattle Calves Hogs Sheep  
Armour .. 1,024 64 3,695 8,612  
Swift .. 683 38 2,107 6,680  
Cudahy .. 608 84 3,134 1,643  
Wilson .. 445 .. ..  
Others .. 4,440 121 2,566 747  
Total .. 7,200 307 11,522 17,691

### CINCINNATI

Cattle Calves Hogs Sheep  
Gall's .. .. .. 163  
Kahn's .. .. .. 1,117  
Lohrey .. .. .. 23  
Meyer .. .. .. 757  
Schlichter .. .. .. 757  
Northside .. .. .. 757  
Total .. 3,985 701 19,732 920

Does not include 1,489 cattle bought direct.

### FORT WORTH

Cattle Calves Hogs Sheep  
Armour .. 1,648 2,216 1,300 4,376  
Swift .. 2,637 1,533 1,026 11,893  
Blue Bonnet .. 438 12 514 ..  
City .. 510 .. .. 108  
Rosenthal .. 555 56 .. ..  
Total .. 5,188 3,837 2,849 16,437

### ST. PAUL

Cattle Calves Hogs Sheep  
Armour .. 3,488 2,278 12,630 1,116  
Hartusch .. 877 .. ..  
Cudahy .. 643 293 .. 1,142  
Rifkin .. 812 24 .. ..  
Superior .. 1,423 .. ..  
Swift .. 3,067 680 20,250 1,662  
Others .. 2,526 3,276 6,580 2,401  
Total .. 12,768 6,541 39,467 6,361

### TOTAL PACKER PURCHASES

Week ended Oct. 6 Prev. Week Cor. Wk.  
Cattle .. 112,642 114,185 148,634  
Hogs .. 246,549 249,003 533,038  
Sheep .. 73,149 78,322 87,884

## CORN BELT DIRECT TRADING

Des Moines, Ia., Oct. 11—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:  
160-180 lbs. .... \$16.50¢@19.50  
180-240 lbs. .... 18.75¢@20.50  
240-300 lbs. .... 19.10¢@20.50  
300-360 lbs. .... 18.50¢@20.00

Sheep:  
270-300 lbs. .... \$18.00¢@19.00  
400-550 lbs. .... 15.50¢@17.50

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Oct. 5	45,000	47,000
Oct. 6	41,000	44,500
Oct. 8	55,000	55,500
Oct. 9	55,000	52,000
Oct. 10	42,000	54,000
Oct. 11	47,000	68,500

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended October 6 with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	316,000	478,000	257,000
Previous week	334,000	507,000	335,000
Same wk. 1950	328,000	471,000	326,000
1951 to date	8,922,000	20,110,000	5,895,000
1950 to date	9,427,000	17,433,000	7,469,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending October 4:  
Cattle Calves Hogs Sheep  
Los Angeles 5,200 1,350 1,900 75  
N. Portland 2,200 500 1,625 1,465  
S. Francisco 900 30 2,375 1,950

# HAIR OUT by the ROOTS

LIKE *Magic* with **OLD BALDY**

TRY IT AT OUR RISK!  
Old Baldy is Sold with an Ironclad Guarantee

*It's Magic* the way OLD BALDY forces its way right down along the roots of hog hairs and bristles, loosening the entire hair shaft. Scraping removes every trace. No stubble is left.

*It's Magic* the way OLD BALDY produces a beautifully finished carcass, clean, but not slimy. Easy on human hands.

*It's Magic* the way OLD BALDY cuts scraping time in half, whether by hand or machine.

*It's Magic* the way OLD BALDY kills germs and odors. It dissolves clotted blood and scurf. Assures truly clean dehairing.

## HOG SCALD

ORDER TODAY  
Satisfaction or Your Money Back  
10-lb. carton, per lb. .... 35¢  
50-lb. drum, per lb. .... 32¢  
100-lb. drum, per lb. .... 30¢  
300-lb. barrel, per lb. .... 26¢

Contract Prices on Larger Quantities

## KOCH

SUPPLIES  
20th & McGee  
Kansas City, Mo.

## THE FAN THAT BLOWS UPWARDS: *Reco*

### REFRIGERATOR FAN

When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and disperses odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 236 and No. 242.

## REYNOLDS ELECTRIC COMPANY

Established 1900  
3089 River Road River Grove, Ill.

## RED SEAL

# CERTIFIED CASING COLORS

Especially made for coloring sausage casings

## WARNER-JENKINSON MFG. CO.

2526 BALDWIN ST. • ST. LOUIS 6, MO.

WARNER-JENKINSON MFG. CO. RED SEAL ST. LOUIS

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Oct. 6, 1951..	8,301	Week ending Oct. 6, 1951..	12,876
Week previous .....	6,709	Week previous .....	9,348
Same week year ago .....	15,418	Same week year ago .....	10,591

COW:		PORK CURED AND SMOKED:	
Week ending Oct. 6, 1951..	3,054	Week ending Oct. 6, 1951..	505,688
Week previous .....	3,085	Week previous .....	483,206
Same week year ago .....	2,083	Same week year ago .....	845,259

BULL:		LARD AND PORK FATS:	
Week ending Oct. 6, 1951..	713	Week ending Oct. 6, 1951..	24,580
Week previous .....	952	Week previous .....	28,496
Same week year ago .....	873	Same week year ago .....	146,925

VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 6, 1951..	11,842	CATTLE:	
Week previous .....	14,470	Week ending Oct. 6, 1951..	7,772
Same week year ago .....	17,849	Week previous .....	11,190

LAMBS:		Same week year ago .....	6,885
Week ending Oct. 6, 1951..	20,979	CALVES:	
Week previous .....	16,748	Week ending Oct. 6, 1951..	7,483
Same week year ago .....	37,543	Week previous .....	10,183

MUTTON:		Same week year ago .....	9,184
Week ending Oct. 6, 1951..	1,249	HOGS:	
Week previous .....	635	Week ending Oct. 6, 1951..	50,942
Same week year ago .....	448	Week previous .....	52,661

HOG AND PIG:		Same week year ago .....	44,581
Week ending Oct. 6, 1951..	6,189	SHEEP:	
Week previous .....	11,335	Week ending Oct. 6, 1951..	43,211
Same week year ago .....	13,779	Week previous .....	44,699

PORK CUTS:	Pounds	Same week year ago .....	35,578
Week ending Oct. 6, 1951..	1,340,822	COUNTRY DRESSED MEATS	
Week previous .....	1,347,361	VEAL:	
Same week year ago .....	1,846,714	Week ending Oct. 6, 1951..	6,701

BEEF CUTS:		Week previous .....	7,582
Week ending Oct. 6, 1951..	99,768	Same week year ago .....	5,988
Week previous .....	60,821	HOGS:	
Same week year ago .....	233,594	Week ending Oct. 6, 1951..	4

VEAL AND CALF CUTS:		Week previous .....	...
Week ending Oct. 6, 1951..	5,056	Same week year ago .....	...
Week previous .....	10,776	LAMB AND MUTTON:	
Same week year ago .....	13,713	Week ending Oct. 6, 1951..	87

LAMB AND MUTTON CUTS:		Week previous .....	207
Week ending Oct. 6, 1951..	2,559	Same week year ago .....	114
Week previous .....	2,670		
Same week year ago .....	11,397		

†Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 6 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	7,772	7,483	50,942	43,211
Baltimore, Philadelphia .....	6,745	1,265	24,193	960
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	12,443	1,566	60,255	5,122
Chicago Area .....	18,813	5,773	82,960	8,571
St. Paul-Wisc. Group <sup>1</sup> .....	19,425	15,003	105,426	7,262
St. Louis Area <sup>2</sup> .....	12,468	8,930	70,283	8,273
Sioux City .....	5,051	50	28,387	5,278
Omaha .....	16,025	599	60,063	10,549
Kansas City .....	13,935	4,174	28,306	7,083
Iowa and So. Minn. <sup>3</sup> .....	12,284	3,065	199,197	18,725
<b>SOUTHEAST<sup>4</sup></b>	7,964	5,133	25,707	...
<b>SOUTH CENTRAL WEST<sup>5</sup></b>	21,939	11,690	61,630	37,014
<b>ROCKY MOUNTAIN<sup>6</sup></b>	8,608	546	14,710	17,337
<b>PACIFIC<sup>7</sup></b>	20,996	1,766	38,645	25,965
Grand total .....	184,367	66,937	850,704	201,349
Total week ago .....	183,504	69,145	857,814	192,084
Total same week year ago .....	210,598	81,583	876,728	211,431

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: August 1951—Cattle, 71.2; calves, 62.1; hogs, 74.1; sheep and lambs, 84.8.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended October 5:

	Cattle	Calves	Hogs
Week ending Oct. 5 .....	2,642	1,431	14,940
Corresponding week last year .....	1,802	1,866	12,755

# CLASSIFIED ADVERTISING

## POSITION WANTED

**PACKINGHOUSE ENGINEER:** Outstanding record in industry. Graduate engineer fully experienced in plant design and construction, plant maintenance, installation and maintenance of operating equipment, refrigeration and electrical systems. Seeking opportunity with progressive concern, preferably far west. W-406, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** 25 years' experience. Production, processing, rendering, refrigeration, maintenance, labor relations. Cost conscious and efficient. W-408, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**BUTCHER:** Beef, veal and lamb departments. 20 years' experience in large and small plants. Capable of running plant. Will go anywhere. W-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** Practical man, understands practical selling, can establish quality provision line. W-409, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**SAUSAGE FOREMAN:** Lifetime experience. Would like to locate in central or northern California, Oregon or western Washington. What have you to offer? W-398, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

## HELP WANTED

**WANTED:** Experienced man to take complete charge of beef killing, refrigeration and boning operations in Mexico. Give full particulars, experience, references, family status, salary, etc. Reply to W-388, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

## HELP WANTED

### GENERAL FOREMAN SAUSAGE DEPARTMENT

An independent, B.A.I. inspected house in Eastern Pennsylvania has an opening for a first class sausage foreman. Man under 45 years of age preferred. Must be thoroughly experienced in sausage manufacturing and capable of maintaining high morale and discipline through personal leadership. Give full details of personal data, education and experience and include recent photograph in first letter. All replies will be held in strict confidence.

W-384, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

### PROCESS SALES ENGINEER

An internationally known Architect-Engineering organization, doing Chemical Process Plant Design and Construction is looking for a graduate Chemical Engineer with 5 to 10 years experience in Chemical Process Design and Operation on Rendering Plants and Packing Houses or both to represent it in the Mid-West with offices in Chicago. Opening Available January 1, 1952. Write giving full particulars and salary required.

W-385, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

### SALES MAN

Leading manufacturer of cures, binders, seasonings, etc. needs salesman in established territory in southwest. Line of products are unexcelled in quality, well accepted in the meat industry and backed by consistent advertising program. Some knowledge of sausage making and processing desirable. Must reside in territory or be willing to relocate. In reply please give full particulars of experience, etc. in first letter. All replies will be held confidential. W-410, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**WANTED:** Man to take charge of tank room and hide cellar. Davenport Packing Co., Inc., 804 James Street, Streator, Ill.

## HELP WANTED

### PRACTICAL MASTER MECHANIC and REFRIGERATING ENGINEER

Qualified to take charge of medium size industrial food plant as chief engineer. Supervising blue print drafting, new construction, refrigeration and maintenance foreman. Salary commensurate in line with ability and qualifications. Address Box W-400, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**INEDIBLE-EDIBLE** rendering manager wanted for large eastern packer. Must have thorough knowledge of this business. Must know costs and yields. Know how to produce high quality merchandise. State experience, age, and when available. W-411, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**RENDERING PLANT** manager wanted immediately for rendering of hogs. Approximately 50 tons a week, about half dead stock. Good pay, profit sharing bonus. Consolidated Hide and Metal Co., Asheville, N. C.

**FOREMAN,** or a man with enough experience to qualify as foreman for bacon slicing department for a Chicago packer, centrally located. Good salary, steady job. W-412, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**ENGINEER,** preferably CHEMICAL, experienced in packing plant operation, to expand present line of packinghouse equipment and develop and promote new lines. W-378, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

### CURING FOREMAN

Old established packer located in northeastern Ohio has opening for experienced curing and smoking foreman. Write full particulars to W-401, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.



# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted" special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

## HELP WANTED

**EASTERN INDEPENDENT PACKER** is seeking services of one cutting room supervisor, one kill foreman, and one lard and inedible rendering superintendent. Write, giving complete resume of experience to **W-402, THE NATIONAL PROVIDER**, 11 East 44th St., New York 17, N. Y.

**WORKING FOREMAN** for sausage kitchen in large west Texas town. Salary and commission. Must be sober and have good references. Write **W-386, THE NATIONAL PROVIDER**, 15 West Huron St., Chicago 10, Ill.

**SHIPPING FOREMAN:** Ohio packer has opening for experienced foreman to take charge of night operations, order filling, packing and truck loading. **W-402, THE NATIONAL PROVIDER**, 15 West Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

### MEAT PACKERS—ATTENTION!

#### RENDERING EQUIPMENT

- 1—Boss 500 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.

#### STEAM JACKETED KETTLES

- 5—Lee 150, 250 & 400 gal. Stainless Steel.
- 25—60, 75 & 90 gal. 8/8 clad.
- 15—20 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Dopp Seamless.
- 4—Vertical Steel 1750 gal. closed.
- 2—Vertical Steel 9500 gal. closed, agit.

#### OTHER SELECTED ITEMS

- 12—Aluminum Storage tanks 200 to 800 gals.
- 1—Berry 30" P & F Aluminum Filter Press.
- 1—Self-Adjusting Carton Gluer-Sealer.
- 1—Davenport 22A Dewaterer, motor driven.

Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

#### WHAT HAVE YOU FOR SALE?

**CONSOLIDATED PRODUCTS CO., INC.**

14-19 Park Row New York 26, N. Y.

Phone: Barclay 7-0000

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Riddle, Pennsylvania.

**FOR SALE:** Buffalo meat chopper 27" 5 H.P. A.C. motor. Excellent condition. Must sell. **W-208, THE NATIONAL PROVIDER**, 11 East 44th St., New York 17, N. Y.

**FOR SALE:** Buffalo model 43-B silent cutter with 20 H.P. motor, starter and 3 sets of knives. In good working order, replaced with larger machine. \$800. **ALAMO DRESSED BEEF CO.**, Box 2186, San Antonio, Texas.

## PLANT WANTED

**WANTED:** To rent or lease, edible rendering plant located in metropolitan New York area. Heavily giving full parties to **W-404, THE NATIONAL PROVIDER**, 11 East 44th St., New York 17, N. Y.

## PLANTS FOR SALE

### FOR SALE OR LEASE

**COMPLETE SAUSAGE KITCHEN, ALL READY TO PRODUCE. WRITE ME FOR MORE INFORMATION.**

WM. OZMAN

1920 N. SPENCER INDIANAPOLIS, IND.

**FOR SALE:** Small packing plant. Brick and concrete block. 50x100 ft. 3 coolers 35x25 ft. each. Sausage kitchen, cattle and hog killing floor. De-hairing machine. Doing good business. Not federal inspected. Will sell reasonable. Call collect 152, or write Carl Cummings, Quanah, Texas, Box 464.

**FOR SALE:** Packing plant in southern Minnesota. Cement block construction. Large acreage, new well, sausage kitchen equipped, three coolers, enclosed loading dock, three insulated trucks, kill capacity 125 beef weekly. Easy terms. **FS-413, THE NATIONAL PROVIDER**, 15 West Huron St., Chicago 10, Ill.

**FOR SALE:** Well established profitable hotel supply house in south Florida. Excellent equipment, lease. **FS-348, THE NATIONAL PROVIDER**, 15 West Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### WILL SELL OR LEASE

New processing plant that will produce 30,000 pounds of sausage, and process 300 hogs and 150 beef per week. Located in Wichita, Kansas. One of the brightest spots in the United States. A good money maker. Reason for selling, short of operating capital. Contact

DWIGHT CHAPIN

815 East Gilbert Street Wichita, Kansas

### RENDERING PLANT

Choice southwest location. 2-cooker plant. Plenty water, excellent sewerage. Gas fired boiler. 5 new trucks, steel bodies. All equipment in excellent shape. 4 cooks daily. Deals and butcher scraps. Good reason for selling. Price \$75,000.00. **FS-405, THE NATIONAL PROVIDER**, 15 West Huron St., Chicago 10, Ill.

## EQUIPMENT WANTED

**WANTED:** ANDERSON Duo Expeller, 500 ton curb press, 1212 cooker, and 245 lard roll. **EW-21, THE NATIONAL PROVIDER**, 15 W. Huron St., Chicago 10, Ill.

### WANTED:

25—3-station bacon trees, maximum width 39", double hanging for 50 slabs bacon.

1000—stainless steel 8-prong bacon hooks.

Submit specifications or samples to

**WHITE PACKING COMPANY, INC.**

340 Reid Ave., Brooklyn 33, N. Y.

## BUSINESS OPPORTUNITIES

**CAN YOU OFFER DRY SALT MIXED FEET, 50-LB. WOOD BOXES, WIRED? QUOTE PRICE AND DELIVERY DATES.**

MARTIN PACKING CO.

49 Plane St., Newark 2, N. J.

## Code Daters—Name Markers Tape Printers

For the Meat Packing Industry

Write for details on a specific problem

**KIWI CODERS CORPORATION**

3804-06 N. Clark St. Chicago 13, Illinois

## CATTLE SWITCHES

### WANTED

Please write or call

**KAISER-REISMANN CORP.**

230 Java Street Brooklyn 22, N. Y.

Phone: Evergreen 9-5953

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 3, ILL.

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

## Sausage & Smokehouse Equipment

- 4033—MIXER: Buffalo 24A, cap. 1000L, with motor \$ 850.00
- 3389—MIXER: Hobart upright, motor driven, with agitator & 2 removable alum. bowls \$ 325.00
- 3842—GRINDER: Cleveland Klen-Kut 232, with 2 H.P. motor, enameled hopper pan \$ 280.00
- 3749—SILENT CUTTER: Buffalo 227 with 3 H.P. motor \$ 275.00
- 3384—ROCKFORD FILLER: Model "A", with special adapter \$ 265.00
- 3501—SMOKESTICK WASHER: Cyl. 55 1/2" lg. with 1 H.P. motor, speed reducer \$ 375.00
- 4062—TABLE: Sausage Stuffing, heavy black iron top, pipe legs \$ 165.00
- 4083—BAKE OVEN: Advance, late style, 96 loaf cap., complete, excellent condition \$ 800.00
- 4080—CURING VATS: Oak, (50 to 100) cap. 1400g to 1500g \$ 15.00
- 4084—HOY MOLDS: (200) Stainless steel, excellent cond. \$ 2.75
- 3830—BEEF SPLITTING CLEAVERS: (50) Simonds, Worden & White, with 11", 13" & 15" blades \$ 8.00

## Lard & Rendering

- 3776—FILTER PRESS: Anco, \$221, 24"x24", 40 plates 1 1/4" recessed, like new \$1000.00
- 3774—COOKER: Boss 549, with 15 H.P. motor, cast heads, 405 internal pressure, used only few times, like new \$350.00
- 3222—COOKER: Boss 437, requires 10 H.P. motor, recently reconditioned, new arms, new shell, excellent cond. \$1800.00
- 3785—TANKAGE DRYER: 435 with 7 1/2 H.P. motor. Motor & Dryer built on 6" I beam frame, good operating cond. \$25.00
- 3084—BLOOD DRYER: Globe, 6002, with 7 1/2 H.P. motor, used only few hours, like new \$1500.00
- 3950—HYDRAULIC PRESS: Boss 150 Ton, complete with Boss steam hydraulic pump, stainless steel fittings, (NEW—ORIGINAL CRATES) \$3950.00
- 3797—HYDRAULIC PRESS: Anco, \$814, 300 Ton, with 20"x30" curb, with hydraulic piping & fittings \$2750.00
- 4080—HYDRAULIC PRESS: Boss, 300 Ton, with 18x12 hydraulic pump, Fisher Governor, pipe & fittings included \$2350.00
- 3931—EXPELLER: Anderson Duo, 3 motors, tempering apparatus \$6000.00

## Miscellaneous

- 4008—BOILER: Erie Economic, 60 HP, 3 pass firebox, 601 sq. ft. heating surface, 150W.P. extra equip., trim-return system Oil Burner, slack, built in 1942, excellent cond. \$2300.00
- 3930—SEWAGE DISPOSAL SCREEN: Globe-North, 6' lg. 60" dia. with tank & 3 H.P. motor, late type, like new \$2350.00
- 3999—PUMP: Carcase Washer, 3 cpl., high pressure, Curtis Mfg. Co. \$200.00
- 3581—CARCASS DROPPERS: Similar to St. John 2765 (NEW) \$275.00
- 4029—SKINNING KNIFE: Mfgd. Consolidated Eng., electric, used only 4 times, like new \$350.00
- 3841—KETTLES: (2) Cast iron, 45 gal. cap., with gas burners \$ 65.00
- 4105—CARCASS SPLITTING SAWS: (2) Best & Donovan, 27" blades \$ 575.00
- 3334—BAND SAW: Do-All, (NEW—IN ORIGINAL CRATE) motor driven \$ 450.00
- 3680—BAND SAW: Jim Vaughn, motor driven \$ 295.00

Barliant & Company and Phil Mantover, Inc. have been appointed exclusive sales agents for the sale of all machinery, equipment and supplies being sold from the

**JOHN MORRELL & COMPANY'S  
TOPEKA, KANSAS PLANT**

Watch for the October 20th issue of The National Provisioner for listing of equipment and data of sale. See also Page 23 this issue.

## DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
Cliffside 4-6900

# BARLIANT & CO.

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers



## MR. HAM GOES TO TOWN FOR MORRELL PRIDE MEATS

**PORK • BEEF • LAMB • VEAL**

**HAMS • BACON • SAUSAGE**

**LARD • CANNED MEATS**

**SHEEP, HOG & BEEF CASINGS**

## JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D.

**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNEB BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 14

## ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Air Way Pump & Equip. Co.	31
Allbright-Nell Co., The	Third Cover
Aluminum Cooking Utensil Co.	25
American Mineral Spirits Company	35
Arkell Safety Bag Co.	30
Barliant & Company	23, 45
Brunner Manufacturing Co.	26
Cincinnati Butchers' Supply Co., The	5, 26
Cincinnati Cotton Products Co.	24
Colson Corporation, The	37
Cornell Paperboard Products Co.	19
Custom Food Products, Inc.	22
Daniels Manufacturing Company	40
Deming Company, The	38
Fairbanks, Morse & Co.	4
Gaylord Container Corporation	32
Girdler Corporation, The	39
Globe Company, The	10, 23
Griffith Laboratories, Inc., The	3
Ham Boiler Corporation	44
Hartford City Paper Company	26
Hunter Manufacturing Co.	36
Hunter Packing Company	41
Hygrade Food Products Corp.	46
James, E. G., Company	26
Kahn's, E. Sons Co., The	41
Kalamazoo Vegetable Parchment Co.	8
Kennett-Murray Livestock Buying Service	40
Keweenaw Boiler Corporation	35
Koch Supplies	43
Lowinger, Paul F. & Co.	36
Marathon Corporation	17
Mayer, H. J., & Sons Co., Inc.	19
McMurray, L.H., Inc.	42
Milprint, Inc.	7
Mitts & Merrill	42
Morrell, John & Co.	46
Nashua Gummed and Coated Paper Company	18
Niagara Blower Company	6
Oakite Products, Inc.	44
Powers Regulator Co., The	31
Premier Casing Co.	29
Randall, R. T. & Co.	23
Rath Packing Co., The	41
Reynolds Electric Company	43
St. John & Co.	31
Salzman, Max J.	41
Schludenberg, Wm.-T. J. Kurlde Co., The	41
Shellmar Products Corporation	20
Smith's, John E., Sons Company	Second Cover
Solvay Sales Division, Allied Chemical & Dye Corp.	33
Speco, Inc.	18
Standard Conveyor Co.	33
Steelcote Manufacturing Co.	First Cover
Swift & Company	Fourth Cover
U. S. Slicing Machine Company	9
Warner-Jenkinson Mfg. Co.	43

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

# HOG DEHAIRERS

ANCO One-Way and Two-Way Dehairers are made in many sizes to suit your requirements.

Each section has a separate compact drive consisting of herringbone gears, V-belt and speed reducer.

Sections are fully enclosed with vented top to carry steam and vapors out of building. Equipped with roller bearings throughout.

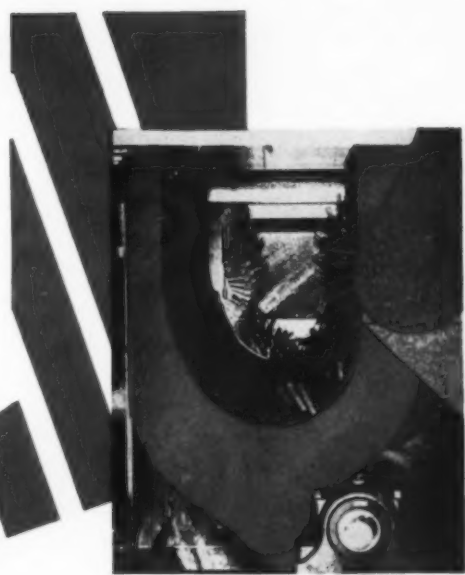
Adjustable "hold-back" gates, controlled from outside, are supplied at discharge end of each section.

Conveyor made of interlocking malleable iron flights, eliminating chain, carries hogs from tub to machine.

Hair Conveyor is designed to keep toe nails out of hot water tanks and pumps. Separate drive permits running hair conveyor while cleaning up.

Hot water tanks (steel or cast iron) are equipped with overflow and drain connections.

Frame made of galvanized structural steel. Can also be made of cast iron.



Two shafts mounted with beaters in each section, and one section running clockwise while the other runs counter-clockwise, assures excellent cleaning of hogs of all sizes. All beaters are molded rubber covered, long wearing, 4-inches wide, fitted with hardened steel blades.



CAPACITIES: 100 to 1000 Hogs per hour

**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



# Your sausage displays better... sells faster... in **SWIFT'S** selected NATURAL CASINGS



**SWIFT'S BEEF ROUNDS**—Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform results. For your best sausage grades of Ring Bologna, Kielbasa, Liver Sausage, etc.

Here, for example, is Liver Sausage displayed at its very finest—in a Swift selected Sewed Pork Bung. See the "quality look" that it gives your product. It's naturally appealing because it's packed in a Swift Natural Casing. And this is true of any sausage product you make.

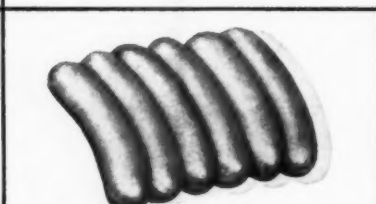
Just as important to you is the assured perfection of Swift's Natural Casings. All are carefully inspected under pressure for flaws. All are precision-measured and graded.

Without a doubt, you get the greatest yield of finished product for your casing dollar with Swift's selected Natural Casings. Place a sample order with your Swift salesman today or contact your nearest Swift Branch Office.

## **SWIFT & COMPANY**



**SWIFT'S BEEF BUNG CAPS**—Closely fattened to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.



**SWIFT'S PORK CASINGS**—Ideal for large Frankfurts, Polish Sausage, Pepperoni and Smoked Country Sausage because they permit maximum, even smoke penetration throughout. They're of dependable, uniform quality—always!



**SWIFT'S BEEF BLADDERS**—Perfect in every way for perfect sausage operations. Processed, selected and graded to give your product that quality look. For Minced Specialties and Luncheon Meats—round, flat and square styles.

**There's a Swift Selected Natural Casing to Meet Your Every Requirement.  
Order a Trial Shipment from Your Swift Salesman, Today!**



